THE BEE

WASHINGTON

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Rev. Corrothers Sermon

THE RESPONSIBILITY OF THE NEGRO IN THE SOLUTION OF THE RACE PROBLEM.

Text—Isaiah lxvi, 10-11.

His watchmen are blind; they are all ignorant, they are all dumb dogs, they cannot bark; sleeping, lying down, loving slumber.

11—Yea, they are greedy dogs which can never have enough, and they are shepherds that cannot understand: they have all turned to their own way, each one to his gain, from every quarter. Come ye, say they, I will fetch wne and we will fill ourselves with strong drink; and tomorrow shall be as this day, a day great beyond measure.

1. — According to the spirit and the teaching of the word of God, there is no phase of human responsibility to which the ministry is exempted; but, to the contrary, the minister more than any other individual member of socety, is held responsible for the deeds of the people. The prophet informs us that if the people are taken away in their sins and we have not forewarned them, their blood will be required at our hands

In view of this fearful responsibility, it is better tht every minister in our land stand up and speak the things that under God he believes to be right, regardless of the favors or frowns of the people.

It must be remembered that it is not only our duty to preach to the people of the enjoyments of the world to come, but we must preach upon the qualifications necessary to make them desirable citizens of this life.

2. — It is our duty to impress upon the colored man first of all that individual character and devotion to the laws of honesty, industry and obedience to God depends their standing in this world and the world to come.

There is a law inherent in creation that we get out of society just about what we contribute. As with an individual, so with a nation;from nothing, nothing comes. There is absolutely nothng in the names of the various denominations, neither in various political parties. We must turn ourselves to the study of the principles involved and the character of the men who advocate them.

3. — Is there anyone who holds that the minister should not preach upon the sacredness of the home as the foundation of society?

No; I doubt whether you can find a man so ignorant as to criticise the minister for preaching upon the importance of God-fearing fathers and sanctified motherhood as being the foundation not only of the State, but of the Church of God itself; and this race will never take its place side by side with the other races that make up this cosmopolitan civilization until the Negro is brought to realize that a well-ordered, virtuous home is the foundation of Christian civilization.

4. — Is there anyone who holds that the minister should not preach upon the importance of moral, intellectual and industrial trainigg on the part of our people?

A minister that takes no interest in the moral, intellectual and industrial uplift of his people is a curse to that people and a disgrace to the holy calling. The great majority of our people are directly or indirectly under the influence of the ministry, and until this race can rid itself of those ministers who preach about nothing but long white robes and golden slippers there is but little hope; but when from every Negro pulpit the blessings of home, industry, intelligence and freedom shall by precept and by example be held constantly before our people, we may expect to see this race reach the goal.

5. — Is there anyone who holds that the minister should not advise his people with reference to their political interest?

If so, I would like to ask if the Negro's citizenship is not a matter of politics? Was it political parties that confered the right of citizenship upon the Negro of this country, or was it a Sunday School convention or a Christian Endeavor meeting?

Every intelligent American citizen must admit that the Negro is a creature of politics, and if it had not been for the great political struggle that led to the division of the country, the black man would have been a slave today. We own much to agitators of political opinions of the past, and our future depends upon the political independence of the present.

6. — Men of God must be fearless. We are face to face with the most important period in the history of our race in this country. In twelve States in this Union we are disfranchised, Jim Crowed, and subjected to many insults that are almost intolerable, and the question arises, What shall we do to be saved?

For forty years we have been taught to confide wholly and to follow without controversy the Republican leaders, but I regret to say that after all these years of devotion, we find ourselves betrayed, deserted, bound hand and foot and left to the mercies of the men we have been taught were our enemies. Before us stand forty years of unfaithfulness on the part of the Republican leaders: Brownsville, standing like smoking Sinai, lily-whiteism, spreading itself over the hope of the Negro like the blackness of the darkness of Egypt.

6. — Thank God, one star of hope remains. From every section of this broad land the news comes that if the Negro is to break away from political slavery and to become an independent American citizen, voting for men and measures rather than political parties, the door of opportunity shall be open to him.

I desire to call atention to the editorial appearing in the Columbia State ,one of the leading newspapers in the South. It reads as follows:: "So far as this paper is concerned Negroes are welcome to the Democratic party. When we open the door to the Negro we follow the leadership of Alexander Stephens and John B. Gordon, of Georgia; Wade Hampton and Richardson, of South Carolina; Zeb Vance and Matt Ransom ,of North Carolina.

"All who know the South must acknowledge that the State is in pretty respectable company."

As a further evidence of the wisdom of our policy, we invite your attention to the advice taken from the writings of Booker T. Washington in the Evening Star of April 10, 1899. Booker T. Washington, answering the request of a prominent colored man in North Carolina as to what should be done to allay the "present conflict between the races," says:

"I have been asking myself lately some serious questions, and I want to put one or two of them to you. Is there any reason why the Negroes in the South should continue to oppose the Southern white man and his politics? Is not this the source of nearly all the trouble?"

"Unconsciously we seem to have gotten the idea into our blood and bone that we are only acting in a manly way when we oppose Southern white men with our votes. In some way, by some method, we must bring the race to the point where it will cease to feel that the only way for it to succeed is to oppose everything suggested or put forth by the Southern white man. This I consider one of our real problems. I believe that there are thousands of white Democrats in North Carolina who are fifty percent better friends to the Negro than Governor Russell. I see no necessity in continuing to follow Governor Russell, who has no power to protect, or if he has the power does not exert it, rather than these other white men who can protect us if we cease continually and forever to oppose them."

Booker Washington says in his book, "The Future of the American Negro," page 138: "So long as the color line is the dividing line in politics, so long will there be trouble. The white man feels that he owns most of the property, furnishes the Negro most of the employment, thinks he pays most of the taxes, and has had years of experience in government. There is no mistaking the

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FORAKER WILL MAKE BITTER FIGHT AGAINST TAFT IN OHIO.

Columbus, Ohio, August 8.—Political friends of Senator J. B. Foraker here openly say today that he will accept the challenge thrown down by the Taft faction in their decision not to invite him to speak at the opening of the national Republican campaign at Youngstown, Ohio, on September 5.

The bold move of the Taft element came as a surprise, as Senator Foraker for the past twenty-five or more years has always been one of the central figures in the political openings in this State. No surprise is expressed at the action including Senator Dick in the Foraker turndown because it is generally recognized that Dick is in the race for a second term in the Senate.

The action sharply draws the line in the fight to secure a Legislature which will elect a successor to Senator Foraker, and it is said here that Arthur Vorys or Congressman Burton, of Cleveland, is in line for Foraker's seat in the Senate. Burton, however, is understood to want some big foreign ambassadorship in case of Taft's election, so the field will be clear for Vorys.

Foraker's friends here say that he will open his fight to secure the Legislature at once, and that he recognizes that no compromise will now be made by Taft insuring Foraker a return to the Senate. In other words, the plan is to "eliminate" Foraker from Ohio politics if possible. The situation presages the most bitter fight this fall in Ohio in fifty years.

Taft's friends declare that Foraker could not be allowed to speak at the opening because he would be sure to attack President Roosevelt's policies and, therefore, the best plan was to turn him down completely except to invite him to be present. Foraker no doubt will take the invitation as adding insult to injury and refuse to attend the opening.

There were 1,855,941 Bibles distributed in 1907, in many countries.

At Fitchburg, Mass., persons who drink are only allowed one drink, and that for refreshment. This rule applies to all saloons.

The richest Indian in the world is Lon Hill, of Harlingen, Texas. He is worth six million dollars. Six years ago he was penniless.

A heap see, but a few know.

Israel Church observed its eighty-eighth anniversary date of organization, 1820 A.D. The affairs of the church are in good shape.

PARAGRAPHIC NEWS

By Miss Beatriz L. Chase.

Charles F. Murphy, leader of Tammany Hall, New York city, gave out an interview last Saturday, in which he declared that "the Democracy is going to win this year."

It is stated that employees and officials of the Department of Justice are worked up over a rumor from Boston that W. H. Lewis, Negro assistant at that place, is to be made assistant attorney general of the United States.

The funeral services of Mrs. Cecilia Clark, of 1023 Third street n. w., took place last Saturday afternoon from Asbury Methodist Episcopal Church. Mrs. Clark was well known in this city.

Th forty-first annual session of the I. O. of St. Luke convened last Tuesday morning in the St. Luke Hall, Richmond, Va.

Mrs. Henrietta Evans, the mother of Dr. Wilson Bruce Evans, who is principal of the Armstrong Manual Training School, and Mrs. Daniel Murray, died last week at Harpers Ferry, W. Va., the interment being at Oberlin, Ohio.

Quentin, the son of President Roosevelt, took part in a drill and series of games given at Plainting Fields, near Oyster Bay, N. Y., last week.

The fifty-second session of the Gallilean Fishermen closed not long ago at Hampton, Va., to be held next year at Norfolk, Va.

Mr. Gorge I. Hutchinson, a prominent colored man of Mount Clmens, Mich., has opened a health resort in that city.

We see by the Nashville Clarion that "Negro" dolls can be purchased in that city.

Last Saturday's ssue of the Afro-American Ledger was a special edition, containing twelve pages, and well gotten up.

It is reported that "Mundji Bey is responsible for threatening letters which Mehmid Ali Bey is receiving."

Ira D. Sankey,once a famous singing evangelist, died last week in Brooklyn,N. Y., of heart failure, induced by old age.

"Prophet" William S. Crowdy, the founder of the famous "Footwashers" and "Holy Rollers," whose city church is at Fourth and New York avenue, is dead. When his family and the heads of the local church were asked about his death they responded that "He has gone to sleep."

It is reported that wife abandonment is on the increase in Chicago.

ATTORNEY L. M ELENDEZ KING.

A Distinguished Elk, and one of the Most Successful Civil Lawyers at the Local Bar. A Recent Benedict Who Loves His Home.

Many editors, representing newspapers in the different sections of the United States, attended the twenty-third annual convention of the National Editorial Association,which convened at St. Paul, Minn.

Mr. Lewis, colored, who owns five coal mines in an estate of his own, called Admonson, in the State of Okla., is one of the most prosperous citizens of that State.

Dr. W. S. Gregory, a prominent dentist of Roanoak Va., was arrested in that city last week on a serious charge.

We see by the Milwaukee Defender that Rev. E. P. Kohlstedt, pastor of Asbury Methodist Episcopal Ch., Milwaukee, Wis., ridicules brewers' parades.

LARGE COLORED INDUSTRIES

THE CAROLINA MUTUAL LIFE INSURANCE COMPANY

Offices in the Fitzgerald Building.

A Few Facts Concerning the Tremendous Growth of This Insurance Company. Has Three Hundred Thousand Policy Holders.

From the Durham (N. C.) Recorder.

It was five years ago, in the year of 1903, that James E. Shepard sowed the seed that is today reaping an abundant harvest in the insurance field. At that time he founded the Carolina Mutual Life Insurance Company, which is now one of the leading insurance companies in this State. During the first year succeeding its establishment the company issued about four thousand policies, but today there are thirty thousand members of this company, all of them carrying life insurance policies. These figures show that the company has made rapid progress in its short life, and there is no telling how greatly it may develop in the future. Quite appropriate and convincing of its strength is the motto of the company, "Prudence! Strength! Frugality!"

At present they occupy practically all of the second floor of Fitzgerald Building on West Main street, and several of the office rooms are being repapered and nicely fitted up. In these offices they give employment to nine clerks and two stenographers. Besides these there are one hundred and eighty agents confined to this State and three traveling men that go anywhere in the Union. G. W. Powell is the general manager, and has charge of all these employees.

Back of this company there are a host of prominent and well-to-do colored men who are the officers and directors of the company. The officers are as follows: Prof. W. G. Pearson, president; James E. Shepard, first vice president; S. H. Vick, second vice president; J. A. Dodson, secretary and treasurer. All of the officers are members of the board of directors, but besides these there are a few others as follows: John C. Dancy, Recorder of Deeds, Washington,D. C.; W. P. Burrell, Richmond, Va., and H. E. Hagans,Goldsboro.

Thus you see the company is in excellent shape, and under the direction of men who understand the business.

The reserve funds are invested in real and personal property. We are glad to see this insurance company in such good condition, and hope for it as great success in the future as has been its fortune to have since its birth five years ago.

THE NEGRO VOTE.

Will the Negro vote for Bryan
And stab our Big Bill Taft,
Go lick the feet that kick him
And plunge beneath the raft
That floats above his freedom
And drowns him as a slave
With "Jim Crow" cars and "halters"
To last him to his grave?

Will the Negro, just for vengeance,
Go back on his whole race,
And cut his dark proboscis
All to spite his shining face;
And be a truckling lubber
To old masters who now smash
Th slaves they once would torture
With the galling chains and lash?

John A. Joyce.

Washington, D. C.

The first encyclopedia was published in 1727 by E. Chambers, an English Quaker.

Successful Attorney

ATTY. L. MELENDEZ KNG.

A Man With a Brilliant Career.

We present to our readers this week a brief sketch of the life of L. Melendez King, a young attorney of the District Bar. Mr. King has been engaged in the practice of law since the spring of 1899, during which time he has figured in important cases, both civil and criminal. He is highly respected by both the Bench and the Bar of the District and has many warm personal friends among the people of all classes in this city and elsewhere. He seems to possess the happy faculty of making warm and lasting friends among the low as well as among those who stand in higher circles.

He is chairman of the Trustee Board of the Berean Baptist Church, one of the leading colored churches of this city. H was employed by the Grand Lodge I. B. P. O. Elks of the World while he was in Chicago as a delegate from his lodge in August last, to incorporate that body in the District of Columbia, which work he has since performed and is now preparing to leave this week for St. Paul,Minnesota, on professional duties in connection with this incorporation.

H has a reputation of being scrupulously honest in all his business dealings, and by this method he has succeeded in accumulating considerable of the world's goods for one of his age.

A few months ago he was married to Miss Anna E. Johnson, an estimable young lady, formerly one of the public school teachers of Washington. The union from all appearances is happy and joyful. Mr.King regards his wife as possessing qualities and characteristics which will aid him greatly in his future business undertakings. She is blessed with great common sense, and he is glad to take her counsel. While he does not engage in public speaking very often, still he is regarded as an orator of no mean ability and has been invited to make speeches on various occasions. A short time ago he delivered an address at Harmony Cemetery on Decoration Day, which was printed far and wide, his cut on that occasion appearing in the "Washington Star."

He has fitted out a beautiful home at 1907 Thirteenth street northwest, which home he owns as a result of his labors in connection with his profession. He is not ostentatious, nor does he court fame, but in a quiet, unassuming manner he continues to "saw wood," and a future for him is looked forward to.

Attorney King is not only a successful civil lawyer, but he is a man of letters. No man enters the court with better prepared papers than Attorney King.

BRYAN APPROVES IT.

In the recent Democratic convention in West Virginia the following excerpt is from its platform, with an indorsement of William Jennings Bryan.

"Believing that the extension of the elective franchise to a race inferior in intelligence and without preparation for the wise and prudent exercise of a privilege so vital to the maintenance of good government was a mistake, if not a crime, committed by the Republican party during the reign of passion and prejudice following the Civil War, for political ends and purposes, we declare that the Democratic party is in favor of so amending the Constitution as to preserve the purity of the ballot and the electorate of the State from the evil results from conferring such power and privilege upon those who are unfitted to appreciate its importance as it affects the stability and preservation of good government.

"We favor the enactment of a law requiring common carriers engaged in passenger traffic to furnish separate coaches or compartments for white and colored passengers."

Mr. Bryan's telegram:

"I greatly appreciate the cordial indorsement given by your Convention, and share with you in the hope that the hearty co-operation promised may insure a Democratic victory in West Virginia and the National Convention.

(Signed) "W. J. Bryan."

TABLE DELICACIES

DISHES THAT ART WORTH ADDING TO THE DAILY MENU.

Gooseberry Pudding a Splendid Dessert—Brown Chicken Fricassee—Flounders in a New Way.

Green Gooseberry Pudding.—Boil a pint of green gooseberries till soft, and sweeten to taste. When quite cold mix in thoroughly four well-beaten eggs and one ounce of butter. Butter a mold and sprinkle it thickly with equal parts of sugar and fine bread crumbs, then pour in the gooseberry puree, being careful not to disturb the casing; cover the top nearly half an inch thick with crumbs and sugar, and bake for an hour. When taken from the oven cover with a cloth, and only turn out when wanted. Serve with clotted or whipped cream.

Mushrooms Stewed with Cream.—This is a favorite recipe. Prepare a pound of mushrooms by paring off the ends. Clean and wash well and if very large cut in halves. Drain and place in a saucepan with three ounces of butter. Season with salt and pepper and cook five minutes. Add two tablespoonfuls of the white sauce made from a tablespoonful butter and one of flour, blended, then cooked with three-fourths cup milk to a smoooth cream. Add also a half cupful of sweet cream to the mushrooms, cook three minutes longer and serve in a hot dish with eight heart-shaped bread croutons for garnish.

Sauce for Mushrooms.—Put three tablespoonfuls olive oil in a saucepan with one teaspoonful each of minced parsley and anchovies and a clove of crushed garlic. Heat five minutes, add to mushrooms that have been stewed in oil and serve.

Sauce for Stewed Mushrooms.—Peel and remove the stalks from some large mushrooms, wash and cut in halves. Put two tablespoonfuls butter in a saucepan with two tablespoonfuls flour. When blended add a cup and a half hot milk and stir until smooth and thickened. Add the mushrooms, season with salt, pepper and a little powdered mace, and simmer gently until the mushrooms are tender. When cooked, turn on a hot dish, garnish with fried croutons or bread and serve.

Brown Chicken Fricassee.—For a brown chicken fricassee, Creole style, cut up the chicken in the usual way and fry in equal quantities lard and butter until nearly tender and brown. Dredge a little flour into the gravy and brown. Add a pint of boiling water, a small onion minced, a quart of potatoes and a small bunch of parsley. Simmer gently an hour or until very tender, and serve with rice. If preferred the rice may be added and cooked with the stew.

Flounders in a New Way.—Flounders are good fried in the ordinary way in crumbs or in flour, and especially nice if melted butter seasoned with lemon juice and chopped parsley is passed with them; but here is quite a new way of cooking them: Wash the flounder and wipe it dry; lay it in a roasting-pan on top of two tablespoonfuls of minced onion, and sprinkle it with salt and pepper and a tablespoonful of chopped parsley; put it into a very hot oven and baste with half a cup of boiling water mixed with a tablespoonful of melted butter; when brown put the fish on a hot platter and put a teaspoonful of flour and a small half-cup of hot water into the pan, and stir and scrape over the fire till there is a nice brown gravy, adding a little kitchen bouquet to darken and season it; strain and pour this over the fish, and serve at once. —Harper's Bazar.

Left-Over Eggs.

Eggs that have been hard boiled and sent to the table and untouched can be sliced and dressed with mayonnaise. Fried eggs can be run through a food chopper, mixed with potatoes and cooked in potato balls. Poached eggs should be reheated and cooked done and run through a ricer to add to salads. Boiled or fried eggs if run through a ricer and mixed with finely chopped meat make good croquettes. If the yolk of an egg is used and the white is left, beat it and stir into apple sauce. A broken egg can be covered with water, placed in the refrigerator and will keep for several days.

Cherry Pudding.

Put into a saucepan two tablespoonfuls of butter with two tablespoonfuls of flour; blend well together over a gentle fire; add one pint of milk very gradually and stir until boiling; pour over a quarter pound of bread crumbs; add grated rind of one lemon, four tablespoonfuls of sugar, one teaspoonful of vanilla extract, quarter pound of cherries cut in halves and three well-beaten eggs. Pour into a mold well greased and edcorated with cherries at the bottom. Cover with buttered paper and steam two hours.

Changing the Bed Linen.

Arrange to change the bed linen on the day you sweep your bedrooms. The soiled sheets may thus be drawn over the newly made beds to keep the dust from the spread and pillows. It will take but a few moments to remove these sheets and shake out of doors before consigning them to the clothes hamper.

Nut Candy.

Boil one quart of sirup, three cups granulated sugar, butter half size of egg, two tablespoons of vinegar until it is hard when dropped in water, add half teaspoon soda the last thing; spread nut meats in tins. Pour candy in thin sheets over the nuts.

LEADING GERMAN SUFFRAGIST.

Dr. Anita Augspurg Has Served Many Prison Terms for Her Cause.

Berlin.—Fraulein Dr. Anita Augspurg, leader of the German claimants of votes for women in Germany, has served 70 terms in prison for her insistence in behalf of her cause, and probably holds the record.

"The Anita," as her followers call her, recently attracted attention again by her repudiation of the social democrats in the name of the woman suffrage movement. The socialists have long been looked upon as the especial

friends of the advocates of "votes for women."

The movements of no other woman in Germany outside of the members of the royal family are followed more closely by the public than those of Dr. Augspurg. She is a familiar figure in almost every part of the German empire, her mass of short, curly hair, and close-fitting reform garb making her an easy mark for the curious.

It is Dr. Augspurg's tongue which has landed her so often behind prison bars. She is a fearless speaker, and in a country like Germany her opinions on the equality of the sexes are regarded as little short of revolutionary.

Her latest sojourn in prison was the consequence of a few remarks on the Hamburg police, after witnessing an attempt to quell a street riot.

She was a born orator and politician. She has that greatest of all gifts for speaking, personal magnetism.

This German woman is a lawyer. She is practically the mother of the women's movement in Germany. In 1902 she founded the Woman's Suffrage league, of which she is now president.

The career of Dr. Augspurg is an example of the triumph of a strong-minded woman over the conventions that hedge about the sex in Germany. Practically her whole life has been a preparatory school for the unique position which she now holds. She was raised in a family of jurists.

MERCHANT MARINE LEAGUE.

Joseph G. Butler of Youngstown, O. Elected President.

Youngstown, O.—Joseph G. Butler, Jr., of this city, who has been elected president of the Merchant Marine League of the United States, has been for many years general manager of the Brier Hill Iron & Coal company, and is a recognized authority on pig iron. When the Bessemer Pig Iron association was first formed Mr. Butler was chosen as chairman, and he

still occupies that position. He has been connected with iron manufacture since boyhood and is considered to be one of the chief authorities in the United States on blast furnaces, coke and iron ore matters. Mr. Butler is reputed to be a keen student of men and affairs and long has been interested in the work of the Merchant Marine league. He succeeds Harvey D. Goulder, who resigned the presidency.

Victory for Norwegian Women.

After granting women the parliamentary suffrage, Norway has gone a step further and voted to give all women employed in the postal service the same pay as the men. Norwegian women have struggled for this point for several years.

Treasurers Guarded by Dogs.

The treasures of the Louvre are now guarded by watchdogs.

TRY THIS ORANGE CUSTARD.

Confection That Will Be Appreciated on a Hot Day.

A delightful dessert, called orange custard, is made by taking the juice of a sweet orange and half the rind, which has been boiled until tender. After it has cooled and has been beaten fine in a mortar, a teaspoonful of brandy should be added with the orange juice, half a cup or more of granulated sugar and the yolks of four eggs. Into this mixture is poured two cups of boiled cream or rich milk, and the whole beaten until the custard is cold; then it should be poured into custard cups, with a bit of preserved orange placed on the top of each cup, and served at once or set away to cool.

Butter and orange juice is prepared by mixing the juice of three sweetened oranges with as many teaspoonfuls of rose water, then adding the well-beaten yolks of six eggs, the whites of four and two cupfuls of powdered sugar. The mixture should be stirred over a slow fire till it thickens, then a tablespoonful of butter should be poured into a dessert dish and set away to cool.

VIENNOISE PUDDING IS GOOD.

Dessert Dish That Should Be Served with Sweet Sauce.

Put two tablespoonfuls of granulated sugar into a small pan over the fire; let it melt and become a rich brown color, but not black; allow to cool for a few minutes, then add three-quarters of a pint of milk. It will at first cause the sugar to set in a hard lump. That is quite right; merely stir it over the fire for a few minutes, and as the milk becomes hot the sugar will remelt.

Mix together in a basin three ounces of cleaned sultana raisins, three tablespoonfuls of sugar, the grated rind and strained juice of one small lemon and five ounces of bread cut into small cubes like ordinary dice. Add the colored milk and allow to remain in a cool place for ten minutes. Beat up two eggs and add them with one glass of home-made wine. Let soak for 15 minutes. Pour the mixture into a buttered mold. Twist a piece of buttered paper over the top. Put the mold in the steamer for about one hour. Turn out and serve with sweet sauce.

Crystal Mints.

Add to one pound pulverized sugar enough cold water to make a very thick paste. Wet the sugar all through, but do not have it in the least thin or watery. Bring to a boil, taking care to stir enough to keep from burning. The paste thins as it heats and it can be easily stirred. Just as it boils take it from the fire, put in a few drops of oil of peppermint, tasting the mixture to see when the flavor is strong enough. Go cautiously, as the oil is very powerful. Mix well so that the flavor goes all through the mixture, then chop from the end of the spoon on any hard, smooth surface—a large plate will do. The mixture should form round drops that harden at once. If the sugar becomes too thick before you have the drops all made heat again and if absolutely necessary add a few drops of water, but be sparing of this or you will get the mixture too thin.

Fresh Rolls Daily.

When molding out the loaves set aside any desired quantity of the dough into the ice box. If kept perfectly cold this will remain sweet an indefinite time and can be shaped into rolls, used as basis for a raisin bread, coffee cake, or in any way desired. Allow about 2½ hours in a warm place for raising the dough. If rolls are desired for breakfast mold them the last thing before retiring and set them where they will not be too warm. They will be ready for the oven in the morning. In this way fresh bread stuff in a variety of kinds may be had all through the week.

For raisin bread add to two cups of the dough two-thirds of a cup of sugar and a cup of seeded raisins. Mix thoroughly and let raise three hours.

Pineapple Jam.

Peel and grate as many pineapples as are desired, remembering that the sugar loaf pine is best for the purpose. Weigh and allow an equal weight of sugar. Let the sugar and pineapple heat gradually for 20 minutes, then simmer steadily after the sirup reaches the boiling point for nearly an hour or until it becomes a clear amber jelly that thickens as it cools. If extremely juicy some of the liquor may be strained from the fruit and canned separately, to be used in the punch bowl.

Baste Perforation Marks.

Instead of using lead pencils, chalk, tracing wheels to mark perforations when cutting out a pattern, run a basting thread through each perforation. Leave it a good length, knot at each end, and when pattern is removed pull double folds of material apart, cut thread in center, and knot ends. By this method the material is not disfigured, perforations are exactly where they should be, and only one pinning on pattern is necessary.

Chilled Cream.

Into a double boiler, beat the yolks of six eggs, add to them three ounces of grated chocolate, quarter of a pound of sugar and one pint of rich cream. Stir one way constantly until it thickens. Strain off into a large bowl. Beat half a pint of cream until very thick and add to this an ounce and a half of dissolved gelatin. Mix this very lightly with the chocolate and cream, then pour off into a mold and put on the ice to harden.

HAVE COOL DINING-ROOM.

Apartment May Be Kept Pleasant with a Little Care.

A cool dining-room is one of the greatest blessings one can possess in summer, but if one's room is not cool on account of its location it can be kept cool with not a great deal of difficulty. Air the house thoroughly in the morning before the sun gets hot, and then close the windows to the very bottom and pull the shades all the way down.

Close the door leading into the kitchen to keep the odor of the cooking out of the dining-room. If the room despite these precautions gets hot and sultry wring some cloths out of cold water and hang them in front of the window, which you have partially opened, and allow the breeze to blow through the wet cloths until they are dried. Quickly close the windows and place a dish or pail of cold water in the middle of the room. As soon as the water becomes warm remove it from the room.

Even on the most sultry, muggy day this method will seldom fail to cool and refresh the air of the room. Adding a drop of two of oil of lavender to the water will give the room a delicate, indistinct ordor and will drive away any flies which chance to be there.

The Home.

Salt sprinkled around the drains is a simple and inexpensive disinfectant.

If hooks for the bathroom, kitchen and pantry are dipped in enamel paint there will be no trouble from iron rust.

Maple sirup which has fermented and become sour can be freshened by heating to the boiling point and adding a little soda. Stir thoroughly, then skim.

It is said if the upper sash of a window is drawn down to the sill, the lower one pushed to within two or three inches of the top of the window, it will give a good circulation in a sleeping room, yet the draft will not be noticed.

To clean swansdown make a warm soap lather and in this gently knead the swansdown till clean. Then rinse in fresh cold water to which a little blue has been added. Shake well and hang in the air to dry, shaking from time to time to make the down fluffy.

Lemon Ginger Beer.

This beverage should be made a couple of days before using. Pour two gallons cold water over a half-dozen lemons sliced thin, add a pound and a half sugar and a scant ounce ginger root. Let this come to a boil then add a tablespoonful cream of tartar. Strain and set in a cool place. When nearly cold, add a yeast cake dissolved in a little lukewarm water, stir thoroughly, then set in a cool place over night. In the morning mix well and bottle, corking air tight, and lay the bottles on their sides in a cool place. A small bottle of Jamaica ginger extract may be used in place of the whole ginger, if preferred.

Wash Silk Waist.

Make a strong suds of white soap, borax and lukewarm water. Put waist in suds, let soak for 15 minutes, then lift waist up and down and rub soiled places with hands; do not use a board. Rinse in several cold waters and in the last a little borax and a piece of starch, size of a walnut, to about a gallon of water; then hang up to dry. When ready to iron, dampen thoroughly, let lie for a few minutes, then iron on wrong side with warm iron. I have treated a white china silk waist like this dozens of times and it always came out as white as new, with a slight stiffness which looks like new.

Curried Pork.

Cut two and a half pounds of fresh pork into square pieces, fry them in a stew pan with a piece of butter.

Chop four onions and fry them also, then mix them with the pork. Add one tablespoonful of curry powder, season with salt and pepper, pour in one pint of water or stock, set over the fire until boiling, stirring constantly.

Draw to one side and simmer slowly for about three-quarters of an hour. When done take out the pieces of pork, boil the gravy and about half the quantity and pour it over the meat. Serve with rice.

Stringency Pudding.

It is not an especial mark of economy to save the stale bread for pudding, and then put in an extra amount of eggs, butter, and sugar to make it good. The success lies in making the pudding cheap. Pour boiling water on a half pint of broken bread. When soft mix in any kind of fruit—stewed or fresh—and add a bit of butter and one egg. Spice and sugar to taste and bake 20 minutes. Make a sauce of the beaten white of the egg, flavored and sweetened.

Improved Shortcake.

A great improvement on strawberry shortcake is made by adding three sliced bananas to two boxes of the berries when preparing them for the cake. This brings out all the delicate flavor of the berry and imparts a most delicious flavor to the whole cake.

Bleach Grass Stains.

A good way to remove grass stains is to spread butter on them and lay the article in the hot sunshine.

Cold water, a tablespoonful of ammonia, and soap will take out machine grease where other means would not answer on account of the color running.

Baked Salt Cod.

Soak salt codfish several hours in plenty of cold water, put into cold water, and simmer gently about 15 minutes. Pick into fine shreds and add the same amount of mashed potatoes. To one quart of the mixture add two rounding tablespoons of butter, one beaten egg, and hot milk to moisten. Put into a buttered baking dish, brush over with soft butter, dredge lightly with flour, and bake until brown on top. Serve with a sauce made from two level tablespoons of flour, four of butter, one cup of milk, and salt and pepper to season. Add a hard boiled egg chopped coarsely and heat well, then serve.

A Substitute for Spinach.

The tender leaves of young beet tops or turnips may be used instead of spinach and make a pleasant change for the lover of greens.

Thoroughly wash leaves to remove grit and boil until tender. Drain, press out the water and dress with butter, salt and pepper, stirring in a saucepan until thoroughly heated.

The flavor is much improved if a little vinegar and oil are added on the table. This is better than serving it with the greens as many persons prefer the butter dressing.

Porch Chair.

Mend your porch chairs with picture wire. It is easy to work with and strong. Lace across the seat and back to make a straight surface. Paint with enamel or carriage paint. Make covers to suit. I use burlap or dinim and fill with excelsior. If they get wet they soon dry out and no harm is done.

Destroy Moths.

If you suspect that there are moths in your carpets, try and locate their hiding place. Wring a coarse cloth out of clean water and spread it smooth on the spot in the carpet where you think the moths are. Iron the wet cloth with a hot iron. The steam will kill the moths and eggs.

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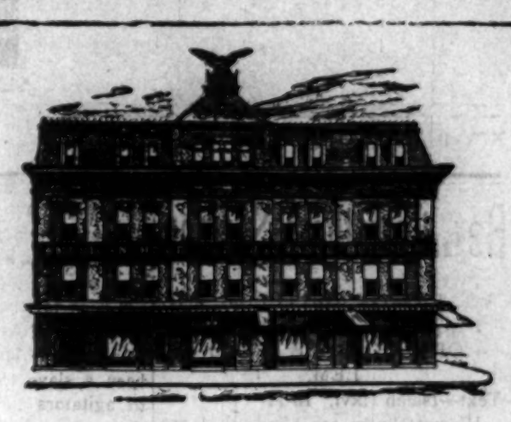

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BROTHER CHARLES P.

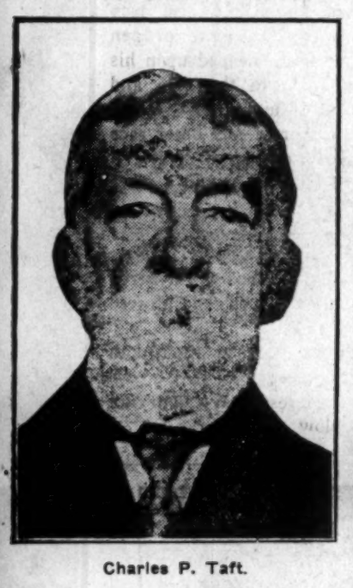
HAS GREATLY AIDED WM. H. TAFT IN RACE FOR FAME.

Cincinnati Editor Is a Man of Hobbies, the Biggest of Which Is the Republican Candidate for President.

Cincinnati.—In a quiet corner office of a high building which he owns, in this city, with only a bookkeeper to keep him company, you will find any day, when he is not in New York looking at old masters and porcelains, a quiet, slim, white bearded man. But for him William H. Taft might never have gone to the Philippines or become secretary of war or a candidate for president.

"Did we beat the P—— on the baseball extra last night?" Charles P. Taft calls downstairs to the editor of the newspaper which he owns. He enjoys his newspaper which has as lively headlines as any in the middle west. Baseball interests him equally with Gainsboroughs and Sir Joshuas. He owns a large interest in the Cincinnati baseball club, in the gas works and the street car lines, in the leading hotel and the opera house, not to mention much real estate; or rather, he and his wife together. Her fortune he has multiplied.

One day the editor told him of a smart baseball reporter who was looking wistfully at a broken down league team and sighing for capital. "How much do you want?" Charles P. asked the reporter. "One hundred thousand dollars." "Very good," said Charles P., who had been watching that young man for a year. "We'll go into partnership." A quiet man who makes business deals in this fashion naturally needs only a bookkeeper,



Charles P. Taft.

and when he wants a stenographer he can send for one downstairs in the editor's office.

Everything the "Herr Doktor," as he was called among his fellow American students at Hiedelberg, has touched since he came home from finishing his education in Germany seems to have turned into money or art. He has been a Republican, mostly with the local boss, though sometimes against him. On the boardings of the city he has been cartooned villainously as a sinister "interest," and smiled over it and bought another china jar. In matters of music and art, Cincinnati agrees that he is her foremost citizen. "How do you like the interior of the hotel?" he asks the visitor from out of town, for Charles P. looked to the mural decorations in person. They are deservedly praised.

In the evening he goes to an old-fashioned house, once the Longworths', whose domestic establishment is maintained for less than that of many houses occupied by a man of one-twentieth his income. But no one of moderate means could afford such furnishings. To be vulgar about it, there are well over a million dollars' worth of art treasures in the Taft home.

Dealers say no false masters or imitation hawthornes have been sold to him. He has the discrimination of the wise buyer and the taste of the connoisseur. Seated among china of the Ming dynasty, he reads the baseball extra of his lively newspaper. He never brings business home unless it is William H.'s campaign. William H. is poor. He knows nothing of fortune winning. The only way he could make money would be practicing law.

Charles P. is willing to have fame in the family, but it must all descend on one member. From the day that the elder brother saw the gift of Will for making friends and for dictating in an easy way a legal analysis of a bundle of documents that younger brother has been a hobby surpassing all the old masters. He has always been trying to show Will the road to opportunity, knowing that once Will was started he could do the traveling himself.

New York the Venice of America.

It is a surprising thing to know that New York city, although not known as the American Venice, contains more islands than any city but Venice, for within its boundaries are 31 separate and distinct islands, most of which, encircled by deep water, will afford unlimited shipping accommodations and dockage for the commerce of future years to reach undreamed of proportions, judging from past and present growth.—"The Giant City New York," National Magazine.

USE ALCOHOL WITH POLISH.

Housewife Discovers That It Aids in Cleaning Silver.

"It may not be manners to discuss your hostess," said one of the guests after an elaborate luncheon, "but did you ever see such silver? Mine was actually greasy! Such carelessness is disgraceful."

"Silver is hard to keep bright," murmured the woman who hated unkind criticism.

"Nonsense, it isn't, and if it were, that is no excuse. Think how Carolyn's silver shone at her dinner, and she only keeps one maid. I asked her how she did it, and she said it was by mixing her silver polish with alcohol instead of water. You rub it up in the usual way, but the mixture gives a much more brilliant look.

"When she takes it out of the bags, even after weeks stowed away, all she need do is to give must of the pieces a rub or two with a piece of roughed chamois.

"She rinses the parts of the flat silver that go in the mouth with boiling water after using the chamois, as sometimes it gives a queer taste.

"That silver last night could never be cleaned once a week, even much less given a special holiday shine. If the butler was too lazy to see that the silver was polished, at least he should have given it a boil in hot washing soda and water to cut the grease and make it look clean."

APRICOT SOUFFLE IS GOOD.

Easily Put Together After the Puree Has Been Prepared.

Half a pint of apricot puree, half a cupful of cream, three whites of eggs, 1½ tablespoonfuls syrup from the apricots, two heaping tablespoonfuls of sugar, a squeeze of lemon juice, three drops of red coloring. Prepare the puree by rubbing either canned or bottled apricots through a fine sieve. Use a little of the syrup along with the apricots and do not make the puree too thick. Dissolve the gelatine in two tablespoonfuls of the syrup and strain it into the puree. Add the sugar, lemon juice and coloring. Beat the white of the eggs to a stiff froth and whip the cream. Stir these lightly into the apricot mixture, and when beginning to set, pour all into a wetter mold and keep in a cool place until firm. When wanted, turn out on a glass or china dish. This pudding may be made more ornamental by decorating the top of the mold with a little sweet jelly and a few pieces of apricot before pouring in the mixture. Or the apricot mixture may be set in a ring mold and whipped cream piled in the center when it is turned out.

Newspapers may be used to pad the ironing board just as well as an old blanket or muslin.

Soap well applied to drawer slides will keep the drawers in furniture and closets from sticking.

If you will varnish your linoleum about every three months it will last much longer than without the coats of varnish.

When washing floors or cleaning windows always put a few drops of paraffine in the water and this will keep away flies, moths and other insects.

The skin from a boiled ham will be more easily removed if as soon as being taken from the boiling liquor the ham be plunged into cold water for a moment.

To mend hemstitching cover the space of the worn hemstitching with insertion and stitch both edges on to tray cloth and it will then be as good as new and even prettier.

Hair brushes should be washed, if possible, every day. The best plan is to keep two in use at the same time. Unless a clean brush is used the hair loses the bright, glossy look that it should have.

Cheese may be kept from going moldy by wrapping it in a cloth dipped in vinegar and wrung nearly dry. Cover the cloth with a wrapper of paper and keep in a cool place.

A Cooling Drink.

Among the most refreshing of summer drinks is pineapple lemonade. To the juice of four lemons allow a large pineapple, finely grated, a pound of sugar and a pint of water.

Boil the sugar and water together to a thin syrup, skimming well. Mix the pulp of the pineapple and the lemon juice in a bowl, add the sirup and set on the ice to cool and ripen for several hours.

When ready to serve, pour into the mixture a quart of ice water and pour into tall, thin glasses.

If preferred, a charge water can be used instead of the plain water.

Veal Cups with Macaroni.

If veal or mutton is left over in scant quantities for a meal, boil sufficient macaroni to double the amount and put through the food chopper, using coarse cutter. Season highly with salt, pepper, onion juice and chopped parsley, and to each pint add a well beaten egg and two tablespoons of good gravy. Pack into buttered cups, steam for half an hour, and serve with tomato or brown sauce.

Currant Dessert.

One box of red currants, one box of red raspberries, and two quarts of water boiled to a pulp, then strain, add one small cupful of fine sago, previously soaked in cold water for 15 minutes, boil until clear, sweeten to taste, eat cold with milk or cream.

TABLE DELICACIES

FAMOUS RECIPES OF EMMA PADDOCK TELFORD.

Many Especially Adapted for the Hot Weather—Swatza a Palatable Breakfast Dish—Figs and Rhubarb Combined.

Black Currant Fool.—Pick off the stems, wash clean, drain well and put into a saucepan with sugar to sweeten. Stir over the fire until soft, press through a fine hair sieve, return to pan and simmer gently until the consistency of thick cream. Chill, put in the icebox and leave until ready to serve. Turn into a glass dish and serve with whipped cream.

Black Currant Ice Cream.—Stew one cupful of black currants five minutes, then press through a fine sieve. Add a cupful of rich syrup and a cupful thick cream, beat well, then freeze. When stiff pack in an ornamental mold, cover close and pack in ice and salt. When ready to serve turn out on a low glass dish, garnish with crystallized cherries and leaves of angelica.

Spiced Currants.—This is a delicious accompaniment to roast beef in winter and should be made now. To every seven pounds courrants allow three and a half pounds sugar, a pint of vinegar and a cup currant juice. Cook about half an hour or longer until the mixture thickens, add three tablespoonfuls cinnamon and a tablespoonful and a half powdered cloves, cook a few moments longer, then pour into a stone pot or glass cans as preferred.

Currant Catsup.—This, too, is an excellent relish for future use. To four pounds ripe currants allow a pound and a half sugar, a tablespoonful ground cinnamon, a teaspoonful each ground cloves, salt and pepper and a pint of vinegar. Stew until quite thick, strain and bottle.

Cherry Brown Betty.—Put a layer of pitted sweetened cherries in the bottom of a baking dish, cover with fine bread crumbs dotted with bits of butter and so continue until the dish is full. Have the top layer of the buttered crumbs. Cover and bake an hour, uncover and brown. Serve with hard sauce flavored with nutmeg.

Swatza.—This makes a good summer breakfast dish, quickly prepared and nourishing. To serve three persons, beat three eggs in a soup plate until well blended. From a large loaf cut five slices bread and cut these in halves. Put a tablespoonful butter in the frying pan, and as soon as hot put in as many slices of the bread which have been dipped in the beaten egg as it will hold. As soon as golden brown on one side turn and crisp the other. It will take but a moment. As fast as finished pile on a platter and keep hot until all the slices are done and ready to serve. Serve with maple or fruit syrup.

Figs and Rhubarb.—Wash two bunches rhubarb and cut into inch pieces without peeling. Put into the double boiler with a cupful sugar and four or five figs cut in inch pieces. Put on the cover and cook over hot water until the rhubarb is tender and the syrup rich and jelly like in consistency. Raisins are nice cooked in the same way with rhubarb. If preferred and you are to have a hot oven anyway put the rhubarb and figs or raisins in a stone pot, cover closely and bake in the oven until jellied.—Emma Paddock Telford.

Savory Tongue Creams.

Six ounces of cooked tongue, three ounces of cooked chicken, half a tablespoonful of powdered gelatine, half a cupful of white sauce, three small tomatoes, one tablespoonful of chutney, a few drops of red coloring, salt and paprika to taste, some jelly, some aspic jelly, pastry and lettuce.

Coat some wet molds with liquid tomato jelly, then let it set. Mix the gelatine with one gill of the tomato jelly, dissolve and strain. Chop finely the tongue and chicken, add tomato, pound them till smooth, add white sauce, chutney, salt and paprika, rub through a sieve, add the gelatine and coloring. Divide this mixture into the molds. Turn out when firm and garnish with parsley, lettuce and chopped aspic jelly.

Raspberry Cream.

Soak one-half of a box of gelatine in one-half of a cupful of cold water and when soft add one-half of a cupful of boiling water in which has been dissolved one cupful of sugar. Strain, add one pint of raspberry juice and set in a cool place or on ice until the mixture begins to thicken; beat slowly with an egg-beater until frothy and quite thick; stir in carefully one pint of cream, whipped to a solid froth. Turn into wetted molds and set away until firm.

Health Bread.

Two cups of rye meal, one cup of flour, teaspoon of salt, one cup of sour milk, one egg, one spoon lard, one-half teaspoon of soda. Bake in loaf or flat tins, slowly. Nice with maple sirup.

Fruit Whip.

Whip one pint of cream, roll out one-half pound of macaroons, one-half cup of raisins, one cup of walnuts. Mix thoroughly. Serve ice cold in frappe glasses with candied cherries.

Lemon Sherbet.

Use four cups water, two cups sugar, one tablespoonful gelatin. Dissolve gelatin in part of the water, the sugar in the balance, mix thoroughly, and freeze.

FOR THOSE FOND OF CHERRIES.

Four Recipes with This Fruit as a Foundation.

Candied Cherries—Wash, stem and pit one pound of large, firm cherries, putting a pound of sugar to a pound of the fruit. Boil the juice and the sugar to a very thick sirup. Put the cherries in this sirup and let them simmer—not boil—for ten minutes. Then set them away in the sirup until the next day. The next morning take the cherries out of the sirup and put in a deep dish. Let the sirup boil up once and pour over the cherries. This should be done for three mornings. On the fourth morning boil the sirup almost to the thickness of candy, dip the cherries in and let them get thoroughly coated, then place them separately on flat dishes and dry.

German Cherry Pie—Make a cherry pie as usual, but omit the upper crust. When almost done beat one egg until very light and add to it one scant half cupful of rice cream. Pour this mixture over the top of the pie. Put pie back in oven and bake until the custard is set. This makes a very attractive as well as an appetizing dish.

Cherry Tapioca—Soak one small cup of tapioca in water over night. In the morning add a pinch of salt and cook until clear, then add butter the size of an egg and one cup of sour cherries, which have been washed and stoned. Add to this sugar enough to sweeten. Flavor with vanila, turn into earthen or agate dish and bake until it bubbles up. Serve ice cold with rice cream.

Cherry Salad—This is a very dainty dish and really requires little time. For a course at a luncheon it is most tempting. Either the large white or red cherries can be used and it is most effective to mix the two colors. The fruit should be stoned without breaking and in the place of each stone is placed a nut meat (hickory nut, hazlenut or anything you have on hand). The cherries are then spread on the white leaves of lettuce and served with a sharp French dressing, omitting the pepper.

FOR JELLIED CHICKEN PIES.

Just the Dish That Will Find Favor on a Hot Day.

Joint a pair of tender chickens as for fricassee. Cover with cold water, putting the cleaned giblets with them. Set at the side of the range and bring slowly to a gentle boil. Keep this up for half an hour. Take out the meat and set aside to cool. Add to the gravy a teaspoonful of onion juice, a stalk of celery, chopped, a tablespoonful of minced parsley, pepper and salt to taste. Boil for half an hour longer, closely covered.

Soak two tablespoonfuls of gelatin in cold water for an hour, and while the gravy is still hot strain it over the soaked gelatin. Then pour upon the chicken. Have ready a good puff paste nearly an inch thick. Arrange the chicken neatly in a deep dish, pour in the gravy, which should cover the meat entirely, put on the crust, printing it all around the edge to prevent shrinking and "crawling," and bake in a moderate oven for an hour with a paper over the crust. Remove the paper and brown.

Should be eaten cold with sauce.

Puff Paste.

Into one quart of sifted flour mix two teaspoons of baking powder and a teaspoon of salt, then sift again. Measure out one teacup of butter and one of lard, hard and cold. Take the lard and rub into the flour until a very fine, smooth paste, then put in just enough ice water, say half a cup, containing a beaten egg, the white of the egg to mix a very stiff dough. Roll it out into a thin sheet, spread with one-fourth of the butter, sprinkle over with a little flour, then roll up closely in a long roll like a scroll. Double the ends toward the center, flatten and reroll, then spread again with another quarter of the butter. Repeat this operation until the butter is used up, put it on an earthen dish, cover it with a cloth and set it in a cold place, in the ice box in summer. Let it remain until cold, an hour or more before making out the crust. You may roll this pastry in any direction, but you must have nice flour, ice water, and very little of it.

Removing Stains.

Glycerine rubbed into coffee or tea stains will remove them from woolen and other materials, and itself be then washed out with soap and water. To remove blood spots, drop cold water quickly on the stains, and then cover with a thick layer of powdered starch. When dry, brush off, when the stain should have vanished, though it sometimes happens that a second application is necessary. Spots that have dried into the fabric need soaking in cold water.

Cherry Jam.

Stem, wash and pit the cherries and heat slightly to extract the juice. To each pound of fruit add three-quarters pound of sugar. Bring slowly to a boil and simmer for 20 minutes. Skim, put into jam pots, and at the end of 24 hours cover and put away.

Coffee Frappe.

Boil one quart of water with half a cup of sugar, add four ounces of ground coffee, and set at the side of the stove for ten minutes. Strain, and when cold add the white of one egg. Freeze and serve in individual glasses, topped with whipped cream.

Rhubarb Pie.

One cup sugar, a pinch of salt, a sprinkling of cinnamon, one tablespoon flour. Take half of each of the ingredients and spread on under crust and the other half on rhubarb.

DISHES THAT TEMPT

DAINTIES FOR THE LUNCHEON OR BREAKFAST.

Wheat Gems and Rice Muffins Are Welcome Additions to the Menu—Orange Pancake Always a Favorite Delicacy.

Wheat Gems.—Beat three eggs until thick, add one tablespoonful of sugar, half a teaspoonful of salt, and one pint of milk; pour this gradually upon one pint of flour; beat thoroughly; add the butter, melted; butter hot gem pans, fill them two-thirds full with the batter, and bake 20 minutes in a quick oven.

Rice Muffins.—Beat the yolks of two eggs; add to them one cup of milk, one cup of cold boiled rice, one tablespoonful of softened butter, half a teaspoonful salt and a cup and a half of flour; beat well and add the beaten whites of the eggs and two level teaspoonfuls of baking powder; fill greased gem pans two-thirds full and bake them in a quick oven 20 minutes.

Cheese Drops.—Put six tablespoons of boiling water in a small pan; when boiling add half a level tablespoonful of butter and four level tablespoonfuls of flour, one and a half eggs unbeaten, adding one, then beating well, then the half and beat well; drop from a spoon on a buttered pan, brush with egg, and sprinkle with grated cheese and a little cayenne; bake in a rather quick oven 15 to 18 minutes.

Orange Pancakes.—Put two cupfuls of sifted flour in a bowl; add one and a half level teaspoonfuls of baking powder, half a teaspoonful of salt, and two well beaten eggs; beat this mixture for five minutes; add one tablespoonful of powdered sugar and one cupful of milk; butter a frying pan, pour in a little of the mixture, and tip the pan so that the batter will spread over the surface; when ready to roll, spread over some orange pulp and a little powdered sugar; roll as for jelly cake; lift to a hot platter and pour over a glaze made by boiling together the juice of one orange and one cup of granulated sugar; when it has boiled one minute pour it over the pancakes.

Velvet Shortcake.—Add one teaspoonful of salt to one quart of flour; dissolve one teaspoonful of soda in one tablespoonful of boiling water; add this to two and a quarter cups of sour milk, then add this to the flour; toss on a floured board, roll lightly to half an inch thick and the size of a breakfast plate; place these on a hot griddle, brown on one side; turn and brown the other, split, and butter; serve hot.

Washing Woolen Garments.

The very best way to wash sweaters, babies' sacques, leggings and afghans—in fact, all garments knitted or crocheted—of wool is to sew the article in a bag of cheesecloth or mosquito netting. Then, wash the bag, with its contents, in soft water with a good white soap. The water must not be cold; neither must it be very hot, and, of course, the soap must never be rubbed into the bag, the water being soaped beforehand.

After rinsing in several waters, which must be of the same temperature as the soapy water, rip the garment from the bag, but do not hang it on a line to dry; lay it flat on a table without stretching; place in the air to dry; if colored, avoid the sunlight, as it will fade it.

Some ammonia in the water helps to keep wool garments soft. The disastrous experience that many people have had in washing sweaters is due to the fact that they wring and stretch them, which should never be done. Simply crush the bag to squeeze out the water, but do not wring.

Why Cakes Often Fail.

Because inferior ingredients are used, such as rancid butter, inferior sugar, damp flour, and doubtful eggs.

Because either the butter is insufficiently beaten with the sugar or rubbed into the flour, or the eggs are not beaten enough.

Because the mixture is beaten after the flour is added, whereas all that should be done before.

The management of the oven is not understood and the cakes are either too dark or too pale.

Because the cakes are not carefully tested to make sure that they are cooked.

The cakes are either left in the tin or put flat on the table to cool; whereas they should be placed on a sieve or tilted up against something, so that the steam can escape.

In Ironing Lace.

If you iron your lace or embroidered muslin on a board or table covered with several thicknesses of flannel and no muslin over them, they will look much nicer than if ironed in the ordinary manner, as the flannel "gives" and the raised work stands out.

Tender Pork Chop.

Cut out bones, flatten well with knife, salt and pepper to taste, then turn in cracker crumbs, then in beaten egg, fry brown on both sides; then cover and let stand on a small fire for an hour. Add no water, as herein lies the success.

To Keep Corned Beef Moist.

Before putting away what is left after serving hot corned beef wet it over with a little of the water it was boiled in. When served cold the slices will not have dry edges.

One-Egg Cake.

Sullivan Cake—One egg, one cup milk, one cup sugar, one tablespoon butter, salt, two teaspoons baking powder, flour to thicken, one cup raisins.

PREPARING ROAST YOUNG PIG.

Dainty That Involves Much Work for the Cook.

Have a fat, six weeks' old pig carefully dressed, the inside of the ears, mouth and tongue cut out. After washing inside and out, rub well with a mixture of salt, sage, black and red pepper. Stuff the pig with a dressing made of light bread, butter, salt, pepper, sage and thyme, well mixed, and moistened with milk or water until it is soft, for it will get firmer in cooking. Then sew up the pig carefully, put in a pan with a little water, and set in a moderately heated oven. Leave the doors open at first.

Mix butter and flour in a plate and have a larding mop ready. Mop the pig frequently. As it roasts close the doors gradually. Occasionally pour over it some of the gravy in the pan and turn it over frequently, so that it may brown evenly.

Boil until tender the liver and toes, and when the pig is done chop them up and add to the gravy. Roast from two to three hours, according to size. Serve with apple sauce and pickles. Place pig on platter, an apple in its mouth, parsley around it, and take to the table.

RICE SURPRISE, WITH SAUCE.

Excellent Dessert Dish for the Luncheon or Dinner.

Quarter of a pound of rice, half a pint of water, one pint of milk, one heaping tablespoonful of butter, two tablespoonfuls of sugar, one teaspoonful of vanilla extract, some jam.

Wash the rice in several waters and put it into a saucepan with the cold water. Let it boil quickly until the water is absorbed, then add the milk and butter. Simmer very slowly until the rice is thoroughly cooked and the mixture rather thick. Stir occasionally, as it will be inclined to stick to the foot of the saucepan. When ready, remove the saucepan from the fire and add the sugar and flavoring. Rinse out some small cups of timbale molds with cold water, three-quarters fill them with rice and make a little hollow in the center. Put a teaspoonful of any nice jam into each, cover and fill with more rice and set aside to cool. When firm, turn out on a glass dish and serve with custard sauce poured round.

WHEN WEATHER IS HOT.

Housewife Will Earn Commendation with Jellied Chicken.

One good chicken, one heaping tablespoonful powdered gelatine, one onion, two bay leaves, half teaspoonful whole white peppers, one blade of mace, one teaspoonful salt, grate of nutmeg, half teaspoonful celery salt, three cloves, three hard cooked eggs, six olives, one can mushrooms, some chopped parsley, mayonnaise sauce.

Singe and draw the chicken, put into a kettle of boiling water and cook slowly until tender. Lift out and set aside to cool. Cut the meat in neat pieces. Put the skin and bones into a saucepan, one quart of the liquor, onion cut up and the seasonings, simmer until reduced to one pint, then add the gelatine and strain. Arrange a layer of the chicken in a wet mold, then some slices of egg, mushrooms, stoned olives, chopped parsley, then more chicken and so on till all are used up. Fill the mold with the stock. Turn out when set. Serve with mayonnaise sauce.

Creamed Cucumbers.

Peel two or three large cucumbers and cut very fine with a sharp knife or run through the coarsest knives of the meat chopper. Drain off the liquid, but do not press.

Rub a bowl with a clove of garlic, put in the minced cucumbers and season with cayenne pepper, black pepper, salt, a teaspoonful of onion juice and the strained juice of half a small lemon.

Chill all the ingredients thoroughly and just before serving stir in half a cupful of thickly whipped cream.

This makes a nice sauce for serving with fish or is equally good put on the half shells. Serve one to each person and pass with soft shell crabs or broiled lobster at a luncheon.

Instead of Curtain Rods.

At a bargain store, get a copper-covered wire about as thick as your little finger, and have them cut it the width of your window. Also buy two screw eyes. Put a screw eye on each side of the sash opening, one of them so that the wire will slip in. Run the wire through the curtain casings and put the ends in the eye. Your curtains will hang as nicely as though the fixtures had cost three times 15 cents, the actual cost of your "rods."—Delineator.

Chocolate Molasses Taffy.

One cup of sweet milk. Melt in it two squares of chocolate, then add one cup of brown sugar, one of molasses and a piece of butter as large as an English walnut. Boil and stir till it will harden in water. Add vanilla and a pinch of soda. Pour in a buttered tin to cool. Should be brittle.

Lemon Butter.

When children become tired of jellies and fruit butters a most delicious and healthful spread can be made from the following: Two cups granulated sugar, three eggs, one teaspoonful butter, two lemons, grated rind and juice, one cup of hot water. Cook in double boiler until thick.

Eggs for Invalids.

Cover frying pan with cream. When hot beat as many eggs as wanted, seasoned with little salt, and keep stirring until light.

The

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WILLIAM MONROE TROTTER.

The editor of the Boston Guardian, Mr. William Monroe Trotter, has seen fit from time to time to throw a few of his scurrilous flings at the editor of The Bee. His Washington correspondent, who is known to The Bee, is too cowardly to come from under cover and sign his name to his weekly letters to that paper.

The Bee has been fair to them both, and in many instances The Bee has defended them against the many assaults made upon them.

Mr. Trotter's first advent in public affairs was at Louisville, Ky., when the Afro-American Council refused him and his delegation admittance to the counsels of that body. He was forced to leave the scene of action and retire to the shades of Boston, Mass., where he and his cohorts charged Mr. Booker T. Washington with having kept them out. From that day Mr. Trotter made personal attacks upon Mr. Washington until he and his satellites were repudiated by the intelligent citizens of Boston, Mass. Mr. Trotter appealed to The Bee frequently to help him and attack the president of Tuskegee, saying among other things that anything The Bee would say in behalf of Mr. Washington would be used against him and be a help to Editor Fortune, who was at the time attacking the Rev. Ransom at the time his (Ransom's) conduct South became public property.

The Bee has never seen fit to follow Mr. Trotter in his mad and insane policy against Mr. Washington and Tuskegee. The Bee will not tell all it knows and the motives that prompted Mr. Trotter Washington until it is forced to do in his many vile attacks upon Mr. so.

Does the Editor of the Guardian deny the charge of The Bee? Does his Washington correspondent dare to deny that The Bee is in possession of facts and documents to verify what it charges? The Guardian would have its readers to believe that its support of Mr. Bryan and the Democratic party is from he is too righteous and patriotic to receive one cent from the Democratic party.

How much money has Mr. Trotter asked the Democratic committee to give him for his paper? Will honest and pure motives, and that Secretary Taft was not responsi-

MR. TAFT AND DR. WASHINGTON.

ble for the issuing of the famous order discharging the colored soldiers, and he revoked the order without consulting the president. Dr. Booker T. Washington appealed to the President to revoke the order of dismissal. Dr. Washington has always been loyal to the colored Americans, and so far as Mr. Taft is concerned The Bee has every reason to believe that the colored Americans, as well as the entire country, will prosper and he deny that he has not asked for money to relieve his financial wants. The Bee awaits with patience a reply.

succeed under his administration.

Secretary Taft is not an enemy of the colored man, and when his religion is made the basis of attack The Bee is confident that the opposition is like a man gasping for breath under water.

Mr. Taft was appealed to by the entire American nation, and in response to that appeal to revoke the order of dismissal the order was suspended and the President consulted. The President said No. What was Mr. Taft to do.

Dr. Booker T. Washington was loyal to the colored Americans, and he appealed to the President to stay his hand.

The Bee has never believed that the colored soldiers were guilty of any offense. President Roosevelt was wrong, and existing conditions have established the innocence of the colored soldiers.

If President Roosevelt was a candidate for the presidency the colored voter would have cause to vote against him. No person should suffer for the acts of another. Why should Dr. Washington be made a victim of abuse on account of the President's action? Why should Mr. Taft be condemned and the Democratic party applauded when every Democrat in the Senate voted against the Foraker bill?

Where is the consistency of the colored man? He must be either a fool or a jackass.

SOMETIMES CALLED LIEUTENANT.

The Boston Guardian of a week ago contained a communication from a man in this city who is sometimes called lieutenant, attempting to defend the position of ex-Register J. W. Lyons in the case of an officer who unjustly placed him (Lyons) under arrest. This sometimes called lieutenant came to this city a few years ago from Tennessee with a bushel of endorsements for the position of Auditor for the Navy Department, but, like the Minister to Dahomey, he landed as a common laborer.

This individual was a laborer under Mr. Lyons, and no man abused Lyons more than he. If The Bee was disposed to put in print what he said about Mr. Lyons and Mr. Vernon when he was after promotion, it would make the readers of The Bee blush. Not a citizen in this city would indorse the position that Mr. Lyons assumed before the Trial Board that tried the officer, and The Bee is of the opinion that Mr. Lyons was ashamed of his own attitude toward the officer. If he was not, The Bee is confident that the people were.

AN OBJECT-LESSON.

In another column of The Bee will be seen an excerpt from the Durham, (N. C.,) Recorder, a journal published at Durham, N.C. This excerpt shows what colored Americans are doing in the South to elevate themselves in the way of business. The colored men North, in Boston, especially on the order of Mr. William Monroe Trotter are doing nothing but finding fault with the progressive colored men South. This excerpt, to which The Bee calls attention of its readers, speaks in glowing terms of the Mutual Life Insurance Company, which is one of the leading companies in the South, and far superior to any in the North.

The progress of colored Americans South is an object-lesson to the Northern failures.

Is Timothy Thomas Fortune editing the New York National Review?

Curiously enough, the politicians hereabouts that talk the most have no vote anywhere.

The department clerks who wish to contribute to the campaign fund will be careful not to go over the $10,000 limit set by one of the candidates.

The Negro vote in Indiana, Illinois, Ohio and Kentucky can be made safe — but it will require a systematic campaign of education to do it.

The Washington Record is still unsold. The moment Dr. Lampton was chosen Bishop he dropped this burden as suddenly as if it had been a hot potato.

As an example of "near-wit" the "Nodules" in the Horizon are the limit. "Over-Look" Murray ought to send a diagram showing where the humor comes in.

Some men find it difficult to live down their past. The long-memoried public refuses to forget that Harry C. Smith, in his adolescent days, perpetrated a more or less musical composition entitled "Be True, Bright Eyes."

If you think you would like to be assistant surgeon at Freedmen's Hospital, you should try your hand at the examination to be held September 2 and 3, under the regulations prescribed by the Civil Service Commission.

They do things well out in Iowa. The Buxton Gazette, of Buxton, Iowa, is the only official county paper published by a colored man in that State. The editor, Rev. A. L. DeMond, has just signed a contract with the State officials for the State Fair advertising.

When that Social Settlement ball game comes off, September 8, it will be worth the price of admission to see Recorder Dancy running for first base, Auditor Tyler pitching, Register Vernon sliding for the home plate, and Judge Terrell throwing in from center field.

"We are seven."—The Negro-American National Political League

Up to this writing the Rev. J. Milton Waldron has neglected to give out the names of those rampant Administration leaders who have been trying to "intimidate" him.

The selection of Dr. A. M. Curtis to perform the principal operations at the surgical clinic planned by the National Medical Association at its New York meeting on the 25th, is a compliment entirely merited by one of the race's greatest surgeons.

It is again denied that Emmett J. Scott is to become superintendent of Freedmen's Hospital. To thus force upon the esteemed Washington correspondent of the Boston Guardian a free ticket of membership in the Ananias Club is positively an act of cruelty to animals.

Howard University will have the largest enrollment in its history this year. President Thirkield is amply justifying all of the good things said of him when he made his advent upon our soil. The race's greatest institution for the higher education was never so prosperous as it is today.

Hon. Louis A. Coolidge, Assistant Secretary of the Treasury, is demonstrating his friendship for the colored race by interesting himself in their welfare and in seeing that justice is done them in the matter of promotion. With him merit knows no color, and deserving men receive their reward.

Those of us who have been praising Frederick Douglass with our lips should not fail to show our appreciation of his matchless services by going to Washington Park on the 24th, and assisting in paying off that mortgage on the old homestead at Cedar Hill. Let us all have a hand in providing this splendid monument to the "Great Commoner."

In the generous recogniton received by the colored Republicans in the city of New York, the tact should not be overlooked that the lion's share of the credit for this happy state of affairs should be given to Charles W. Anderson. The genial Collector of Internal Revenue has "made good" and the nation will hear more from him as we go along.

A vote for Bryan is a vote for the West Virginia Democratic platform, which calls for the disfranchisement of the Negro and the segregation of the race in "Jim Crow" cars. Mr. Bryan stands on this platform. He dares not repudiate it. Can any self-respecting colored man, who takes thought of his own civic well-being, or who cares for the future of his children, vote for such reactionary measures?

It looks as if the National Negro Fair, which is to be opened this fall at Mobile, Ala., is to be a big thing. President H. N. Newsome has broken ground for a $10,000 main exhibit building, and the remainder of the work will be pushed with vigor. A tangible showing of what the race is really doing will bring more results than all the loud-mouthed claims and hot-air oratory we can put up between now and doomsday.

Some idiot down in Mississippi is attempting to draw invidious comparisons between Dr. Washington's labors in connection with Tuskegee, and those of Isaiah T. Montgomery at Mound Bayou. Each town has its peculiar function, and a debate as to which is more useful to the race is about as profitable as the old-time argument as to the relative power of fire and water as an agent of destruction. Washington and Montgomery are both needed, and Tuskegee and Mound Bayou will continue to do their divinely appointed work according to the purpose which brought each into existence.

The "stump" will be aflame after September 15. Among the giants who will hurl thunderbolts of rhetoric, logic and statistcs into the souls of the expectant multitudes will be: John C. Dancy, P. B. S. Pinchback, J. C. Napier, Phil Waters, Nelson Crews, W. T. Vernon, Robert H. Terrell, Harry S. Cummings, R. T. Greener, Thomas L. Jones, John P. Green, Albert S. White, A. H. Roberts, J. Madison Vance, and a host of other spellbinders of equal power in emitting forensic effulgence. The race's most brilliant editors, correspondents, and special writers will also be on the firing line. Let us "get busy."

There is no reason why Washington should not have a number of active hustling and result-producing local branches of the National Negro Business League. Our business interests are quite dverse; we live in widely separated districts, and there are policies of management that would appeal successfully to one section and yet prove unsatisfactory in another. After the Baltimore meeting, it is very likely that this question will be intelligently threshed out, with three or four prosperous local Leagues to stimulate the business sense of our hundred thousand Negro citizens.

NATURE FAKE? NO!

This is an American Lyncholinx, a carnivorous brute found along the Gulf States in great numbers.

Although a Southern brute by birth, it has been known to thrive in the Far North; lives chiefly on blood (Negro's blood preferred); makes a hobby of killing Negroes at night, after they have been successfully trapped, and put in the slaughter houses of the South. They ally the sheep-killing cutthroats that pose as jailers, judges and sheriffs.

Rev Corrothers Sermon

Continued from page 1.

fact that the feeling which has heretofore governed the Negro — that to be manly and stand by his race, he must oppose the Southern white man with his vote — has had much to do with intensifying the opposition of the Southern white men to him."

"We must recognize the world-wide fact that the Negro must be led to see and feel that he must make every effort possible, in every way possible, to secure the friendship, the confidence, the co-operation of his white neighbor in the South."

8. — The methods by which Mr. Taft was nominated were a disgrace to American civilization, and his election wil prove a curse to the spirit of our free institution. Is he a friend to the colored citizen, and what does he stand for?

He approves of disfrachisement laws of the South," conceding that the laws now in force in this State (North Carolina) and other parts of the South were intended either by their terms or by their mode of execution to exclue the ignorant colored voter from the franchise with rigor, and to allow the ignorant white voter, though actually unfitted for the franchise, to exercise it." — Greensboro, N. C., July 10, 1906.

He does not want Negro universities founded "to furnish the higher mental education to a people not fitted to enjoy it or make it useful."— Tuskegee, April 4, 1906.

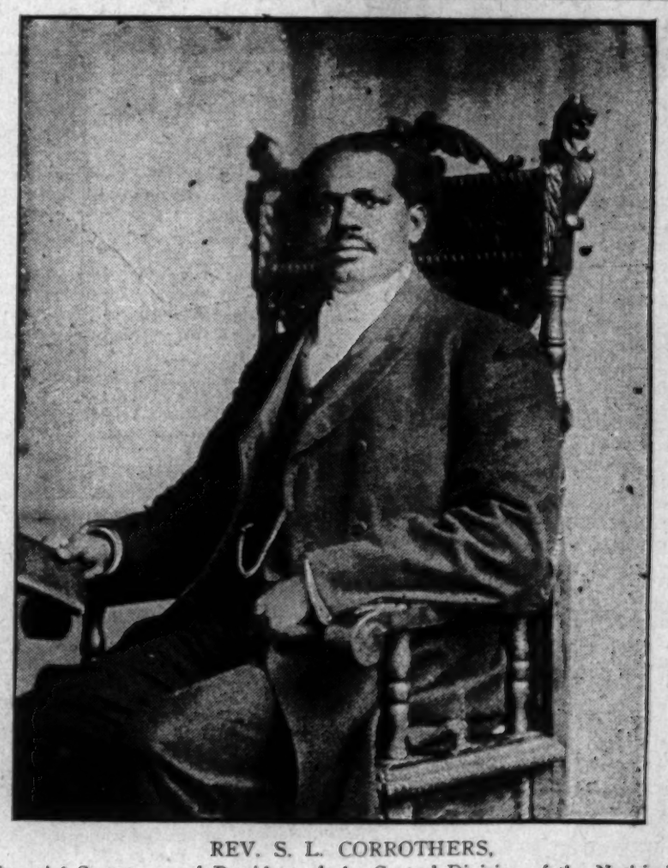
He praises Abraham Lincoln for opposing Negro suffrage. — Grand Rapids, February 13, 1908.

He declares that the Fifteenth Amendment has been unsuccessful; that the disfranchisement of the Negro is better than "violent methods" and that the greatest friend the Negro is likely to have is the Southern white man, who knows his value to the South.—Kansas City, Mo., February 10, 1908.

He also advises a division of the vote, as it wi'l take the responsibility of carrying the Negro and his ignorance off the shoulders of one political party.

Mr. Taft's platform with reference to the Negro is simply this: Industrial education is all he is fit for; disfranchisement, a good thing; surrender to the demands of the white South, proper thing for the Negro to do; a good thing to discharge without honor; to condemn without trial 167 Negroes every now and again is perfectly in harmony with the spirit of our institution, and if I am elected president I will stand squarely upon these things.

11. — Some of the Negro office-holders who thought that they were regarded as leaders have become very abusive because they have not been able to prevent a discussion of the actual condition of the Negro of this country. I desire to say in closing this sermon that it is not, nor has not been, my purpose to in any way increase the lack of confidence in these would-be leaders; but since they have been running around from place to place trying to misrepresent us to the people, I desire to serve notice here, now and for all time to come, that I will not be swerved from my purpose by anybody in the Church or out of it; and any black man who occupies a prominent place in this government and who knows that his place was secured as a representative of his people, and who has failed to lift his voice or pen against the outrages heaped upon his people is a curse to the race and ought to keep his mouth shut, for if he were a member of any other race except the poor, oppressed Negro, it would b hard for him to find a place to alight.



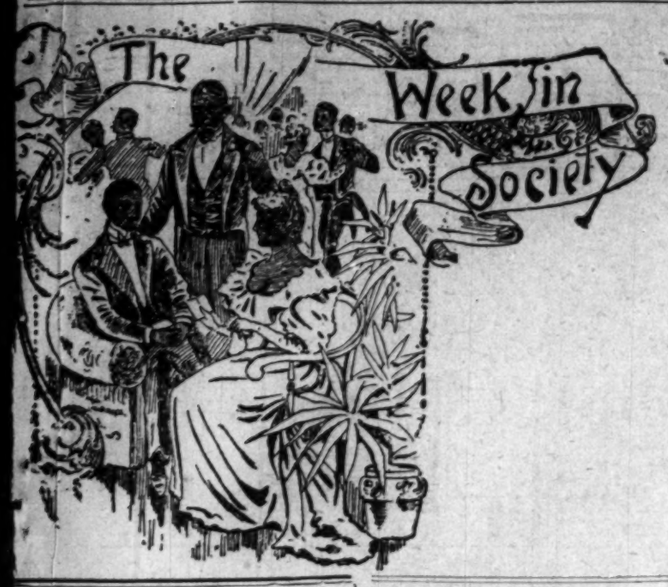
REV. S. L. CORROTHERS,
Financial Secretary and President of the Central Division of the National Political League. This Embraces Nine States.

BOOKER T. WASHINGTON.

O noble Booker! Thou art a hero!
Well wast thou named the "Moses" of thy race.
And with the learned thou doth hold a place;
Our racial progress, nay, hath not been slow
Under thee. And all the world doth now know
That we could ill afford to not keep pace
With other folk, and greet the frowning face
Of speedy civ'lization here below.
Yea, we point to thee with a boundless pride!
And only wish that there were more of thee,
That we might lead sometime, and not be led
Always. That thou remain e'er by our side,
We pray. For no young race could here well be
Without great men to show it where to tread.

—Milton Pope Turner.

Purchase your ice from the Columbia Ice Company wagons. It is the best.



Mr. Ella Galvin left for Atlantic City August 15th accompanied by Miss Carrie Solomon.

The Misses Patterson, of 1532 Fifteenth street northwest, are attending the commencement exercises at Oberlin College, Oberlin, Ohio.

Mr. Eugene Brooks, of 1437 Peirce Place northwest, is visiting Saratoga, N. Y. His daughter, Miss Ocea Brooks, is visitng Niagara Falls.

Mrs. Amelia Mayse, of 1822 Eleventh street northwest, and son Walter are spending their vacation at Atlartic City.

Miss Sousie Wills, of 1532 Fifteenth street northwest, is visiting friends at Harrisburg, Pa. This lady spent a part of her vacation at Seaisle City, N. J.

The Misses Colyer, daughters of Rev. A. C. Colver. are spending their vacation at Atlantic City.

Miss Josephine Weston, of Eleventh street, is visiting friends North. Nothing better nor more enjoyed this season than the twilight excursion by the Men's Club of St. Luke's Protestant Episcopal Church last Saturday

Travis Ross, of 1613 Twelfth St. northwest, an old and faithful employee of the United States Patent Office, is lying dangerously ill at his residence.

Mr. W. C. Robinson, wife and children, left the city Thursday for Herndon, Va. They will not return for some time.

Attorney Andrew R. Black, formerly of this city, and a graduate of Howard University Law School, but now residing in Seattle, Washington, is in the city, the guest of Attorney L. M. King. Mr. Black is one of the most successful lawyers in the West.

Mrs. Rachel A. Carroll was allowed six dollars per week as alimony from her husband, James Carroll, this week. Attorney L. M. King represented Mrs. Carroll.

Mrs. Warfield and children, wife and children of Dr. Warfield, are away for the summer.

Mr. and Mrs. R. F. Chisolm, of Seventh street northwest, are entertainng friends from the South.

About five hundred Washingtonians went to Baltimore last week to see Williams and Walker.

Mrs. Sam M. Pierre and children will return to the city from the South, September 1.

Prof. J. T. Layton, who has been visiting the North and East, and who has been so highly entertained, has returned to the city.

Mrs. Calla Douglass, of Baltimore, Md., was in the city last week, the guest of Mrs. Emma West, who has been sick for some time under the care of Dr. John R. Francis, Jr. Mrs. West will leave for Philadelphia, Pa., shortly.

Mr. Alfred Moss, the confidential messenger to Commissioner West, is on his vacation. Mr. Moss will visit Atlantic City and other popular summer resorts before his return to the city.

Mrs. Mary Jones paid a flying visit to the city last Saturday evening from Bealton, Va., but returned Monday.

Miss Clarice Jones, who has been spending some time in the East, passing through the city to join her mother and sister at Bealton, Va., on Tuesday, where they will remain with Miss Georgia until September.

Prof. J. D. Baltimore is at Silver Springs, Loudoun countyy, Va.

Mr. Joseph Jones and his wife, Mrs. Lizzie E. Scott Jones, left for Scott Springs, Va., Tuesday morning.

Register W. T. Vernon arrived in the city last week.

Miss M. B. Whatkins has gone to Baltimore, Md.

Mrs. John P. James, of Charlotte, N. C., is the guest of her mother, Mrs. W. H. Crews, of Le Droit Park.

Mrs. L. M. King, wife of Attorney King, has gone to Bealton, Va., to remain some time.

Mr. L. N. Porter, of Little Rock, Ark., was in the city Monday. He left for Baltimore, Md., to attend the meeting of the Negro Business League.

Attorney M. T. Clinkscales, who went to Abbeville, S. C., is receiving a great deal of social attention.

VERNON MAKES GOOD IN THE WEST.

Secures the Promotion of Two Ohioans — Continues the Good Work Amid the Plaudits of His Friends.

(Communicated.)

Register W. T. Vernon, of the Treasury Department, has just returned from a ten days' visit to the West. When seen last night he was all smiles, while congratulations were being showered upon him from all sides. Many who were loath to recognize in him the coming leader have now practically conceded his force and influence. Ostensibly he went West to look over the political situation and to place himself in touch with the conditions that confront the Republican party in the West and Middle West States. His efforts at conciliation have been rewarded with success, and if he were able his entire time would be taken up by speech-making in all parts of the country from now until the end of the campaign; but his services have been placed in the hands of the National Committee.

For the first time in many years we have at the Naton's Capital a man who is going to the front securing places and promotions for the Western boys and seeing that they come into their own. He is not saying much and there is no blare of trumpets announcing his approach, but the results tell for themselves. In the office of the Auditor for the War Department he found two prominent clerks from Ohio, whose services were highly commendable, but who, for the lack of concerted action upon the part of their friends, were unable to secure advancement. He took their cases up with the authorities, with the result that William H. Clfford, of Cleveland, Oho, was promoted to $1,400, and Charles W. Fillmore ,of Springfield, Ohio, to $1,600, and transferred to the Marine Hospital Service. Now, isn't this going some? He realizes the necessity of individuality and manly qualities in demanding and obtaining justice for the worthy of the race. If he has just begun his efforts, what will be the result when he has finished? In a conversation with a friend a few days ago he said: "My work will not end with the tenure of my office, but I mean to continne to secure recognition for the race whenever and wherever the opportunity presents itself." Both men promoted are well known n Ohio, the former having served in the Legislature of Ohio, and the latter was for many years corporation clerk in the Secretary of State's office, and major of the Ninth Battalion.

A MODEL APARTMENT HOUSE

Erected by the Colored Laborers' Building and Loan Association — Mr. Lewis' Constructive Work — Designed by Architect Pittman.

The Colored Laborers' Building and Loan Association of which M. J. W. Lewis is president has completed a beautiful flat of four living apartments near the corner of Eleventh and U streets northwest. The structure was designed by Architect W. Sidney Pittman, and erected by the members of the association. The property is worth nearly ten thousand dollars, and adds much to the appearance of the neighborhood. The association is about two years old and has four hundred members, made up of the masses, who conceived the idea that the way to accomplish large results was to combine their humble resources and put them into something tangible. The association owns a valuable lot north of the apartment house, and another good piece of property on Thirteenth street, the entire holdings being little short of twenty thousand dollars. Mr. Lewis, the president, is a self-made man, and is master of several useful trades Until eighteen months ago he was janitor of the True Reformers' Hall, but, being ambitious, he moved forward, until now he is a full-fledged contractor and builder and the executive officer of the promising corporation just described. It will be an eye-opener as to the possibilities of the Negro along constructive lines to pay a visit to the corner of Eleventh and U streets and see the wonderful results that the Laborers' Building and Loan Association, under his painstaking and energetic direction, has worked out.

NEGROES WILL VOTE FOR TAFT.

Prof. Scarborough Says There Is No serious Defection from Taft in Ohio.

Prof. W. S. Scarborough, president of the Wilberforce University, Wilberforce, Ohio, while in Washington, recently, en route to New York, declared that there would not be any serious defection of the Negro vote from Taft in Ohio, and he did not believe there would be any large movement against the Republican ticket on the part of the Negroes elsewhere. The Brownsville affair was not a political issue with the masses of colored folk, but Prof. Scarborough that there was a conviction among the Negroes that Senator Foraker should be returned to the Senate from Ohio and they were inclined to ask some assurances on this point.

Prof. Scarborough was the guest here of the Rev. Dr. John Hurst, financial secretary of the African Methodist Episcopal Church.

"Mr. Taft's Republicanism is unquestioned, and his attitude on the race question has, I think, been misunderstood," said the Negro educator. "I am sure that between Taft and Bryan Mr. Taft is to be preferred a thousand times. If Mr. Bryan should make promises to the Negro he could not fulfil them, for his party would not permit him to do so."

WORTH ADVERTISING FOR.

There are 5,499 Negroes employed here in Washington by the Government alone, and these 5,499 Negroes draw salaries aggregating $3,044,404. These more than three millions of dollars are spent right here in Washington, but scattered among the hundreds of tradesmen. Is this amount of money worth bidding for? It certainly is, and not even the largest stores in this city would refuse to get the big end of it did they but realize how much money the Negroes are really spending.

Now The Bee is the only Negro publication in this city. It stands without a rival or competitor, and covers the field like a blanket. If a few of the merchants in this city will patronize the advertising columns of The Bee, presenting the attractive bargains they may have, these Negroes — these 5,499 Negroes who draw annually from the Government over three millions of dollars — will assume that by patronizing a publication edited and operated by one of their race that such firms desire and deserve their patronage. And such firms will receive the bulk of these over thre milions of dollars received and spent by the Negroes of Washington.

What clothing stores, what furniture stores, what dry goods stores and what other lines of business will now make an effort to divert to themselves these over three millions tf dollars spent by Washington Negroes by advertising in The Bee?

Place your advertising in The Bee and watch these 5,499 appreciative Negroes spend their over three millions of dollars with you.

Now is the time to advertise in The Bee, the newspaper that goes into every Negro home in Washington. Remember, merchants of Washington, it's what advertising pays you, not what it costs.

NEW PHOTOGRAPHIC STUDIO.

The new photographic studio of Warren & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel and water colors.

WARREN & TURNER, 248 Ninth Street Northwest

THOMAS J. CALLOWAY,
Attorney at Law.
494 Louisiana Avenue,
Washington, D. C.
General Pracitce. Phone M 2404.
Prompt and Careful Attention to All Matters.
TRY HIM.

Phone, Main 2524.
ROBERT ALLEN,
BUFFET AND FAMILY LIQUOR STORE
1917 14th St. N. W.,

DADE'S BUFFET,
Choice Wines, Liquors and Cigars
Polite Attention
Ladies' and Gents' Dining Room
Meals Served at All Hours
Pool Room Attached
MOSES DADE, Proprietor,
1216 Pennsylvania Avenue,
Washington, D. C.

DADE'S BUFFET.

One of the best-appointed buffets in this city is at 1216 Pennsylvania avenue northwest, owned by Mr. Dade. The entire place has been beautifully remodeled and rearranged in every respect. Not only is there a fine billiard parlor, but a beautifully arranged dining room. This is the place formerly occupied by Mr. Richard Moore. If you want a first-class meal, don't fail to visit this place.

SALES AND DABNEY,
FUNERAL DIRECTRESSES
—AND—
PRACTICAL EMBLAMERS
SUCCESSORS TO
STEWART CAMPBELL,
CARRIE SALES
—AND—
RUTH DABNEY

First class service guaranteed at reasonable prices.

Carriages furnished for Balls, Parties and Receptions.

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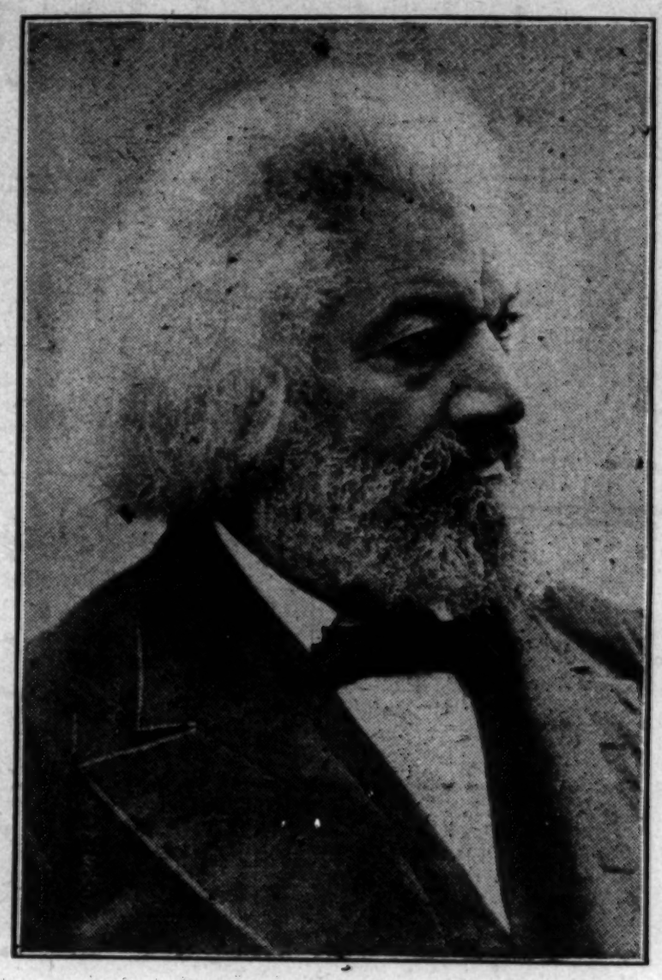
If you have Headache Try One
They Relieve Pain Quickly, leaving no bad After-effects
25 Doses 25 Cents Never Sold in Bulk
DR. MILES' ANTI-PAIN PILLS FOR Headache
TAKE ONE of the Little Tablets AND THE PAIN IS GONE
FOR NEURALGIA. SCIATICA. RHEUMATISM. BACKACHE. PAIN IN CHEST. DISTRESS IN STOMACH. SLEEPLESSNESS

NOTICE.

To give everybody an opportunity to try Ford's Hair Pomade, and owing to occasional requests for a smaller size, we have decided to put up a 25c size in addition to our regular 50c size, either size mailed postpaid on receipt of price. Address The Ozonized Ox Marrow Co., 133 E. Kinzie Street, Chicago, Ill. For further particulars see advertisement elsewhere in this paper.

EXCURSIONS

The Frederick Douglass - Memorial -



LISTEN !

By arrangement of friends of this movement, and through the generosity of Mr. Lewis Jefferson, General Manager of the Independent Steamboat and Barge Company, A great outing for all Washington has been planned for theentire day of Monday, August 24, 1908, at the new Washington Park, on the Potomac. The largest and best park of its kind in the entire country maintained for people of all races.

A grand programme, to begin promptly at 6 o'clock p.m. Music in abundance. Dr. Booker T. Washington, of Tuskegee Institute, Ala., orator of the day. Other speakers: Assistant Superintendent R. C. Bruce, representing the schools; Miss E. A. Chase, the kindergartens; Rev. W. M. Norman, the Baptist Church; Rev. J. H. Welch the A. M. E. Church; Rev. F. J. Grimke, the Presbyterian Church; Rev. S. R. Brown, the Congregational Church; Rev. T. J. Brown, the Episcopalian Church; Hon. J. C. Dancy, the A. M. E. Zion Church; Attorney T. L. Jones, theattorneys of the city; Dr. W. R. Wilder, the physicians; Editor W. Calvin Chase, the press; Undertaker J. H. Dabney, Negro business interests; Chief W. R. Griffin the True Reformers; Judge Robert H. Terrell, master of ceremonies.

Some of the leading attractions of Washington Park: Penny Arcade, Five and Ten-cent Theater, Scenic Railway, Lunch Counter, Shooting Gallery, Cafe, Carroussel, Dancing Pavilion, and other amusements in the midst of forty acres of shaded trees bordering on the cool banks of the Potomac River.

Fare: For the round trip, 25 cents.

TICKETS ON SALE HERE.

For additional tickets or other information call on the committee in charge:

W. Sidney Pittman,
Lewis Jefferson, 494 Louisiana Avenue, N. W.
Seventh Street Whf.

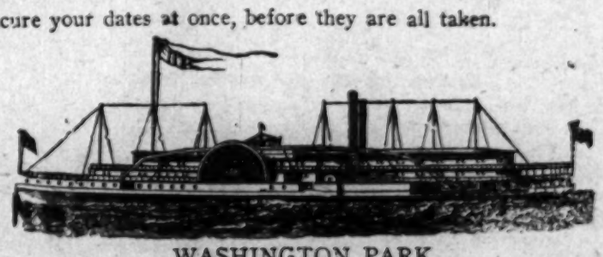
EXCURSION SEASON For 1908

Steamer River Queen to Washington Park.

Steamer Jane Moseley to Norfolk, Baltimore, and Landings down the Potomac River.

Books now open for charters on the River Queen and Jane Moseley.

Secure your dates at once, before they are all taken.



WASHINGTON PARK.

This beautiful park has a collection of attractions never before offered to the Washington public. It is located about ten miles from Washington on the Potomac River. The Scenic Railway, with its electric power plant for 7,000 lights — a Figure 8. The Caroussel, double-decker, with music attachments. A 5- and 10-cent Theatre. A Penny Arcadium, Moving Pictures, Shooting Gallery. A Dairy Lunch Depot and Buffet. Dancing Pavilion. Pool and Billiard Hall, and forty acres of Shady Woods and Dells.

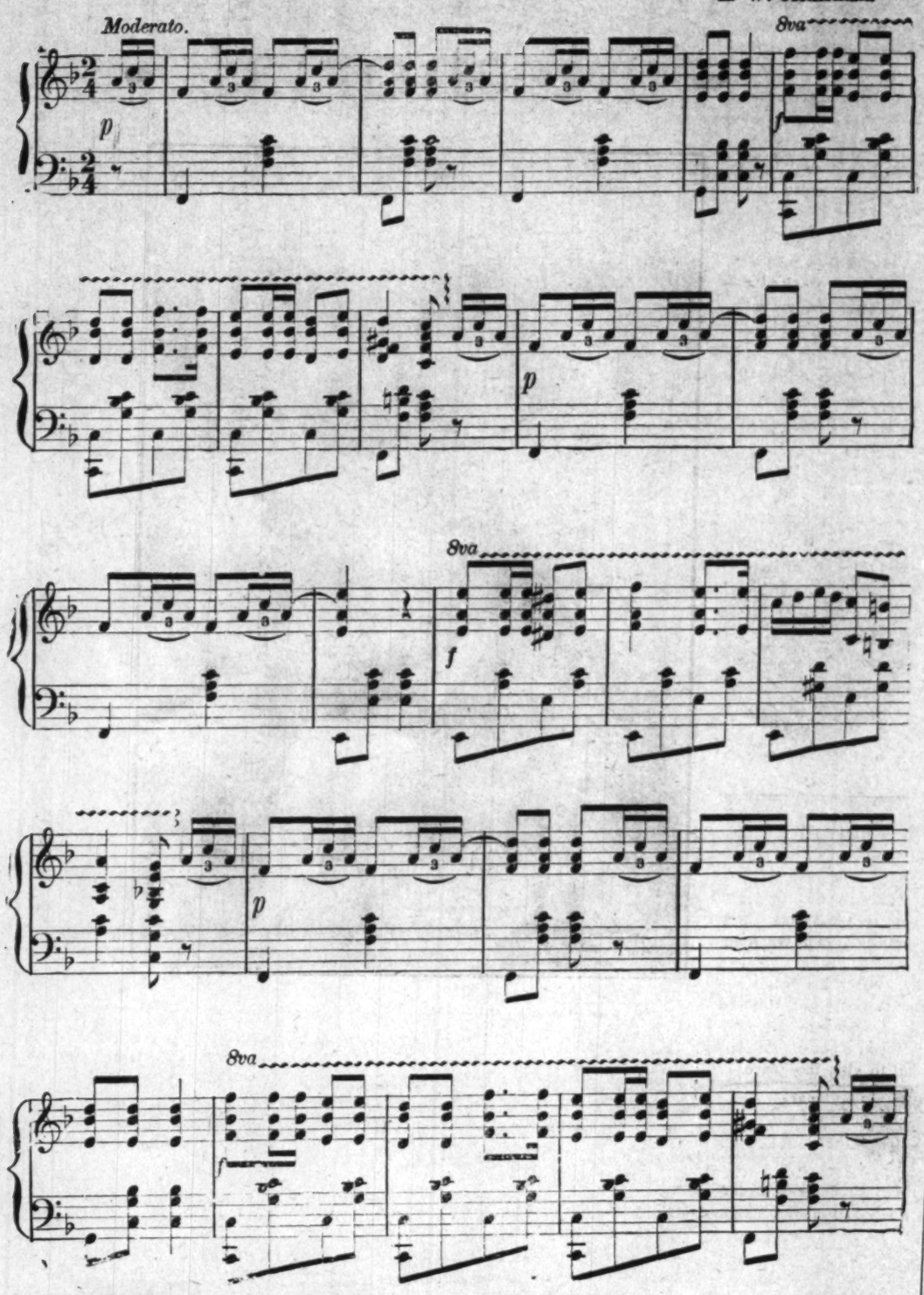
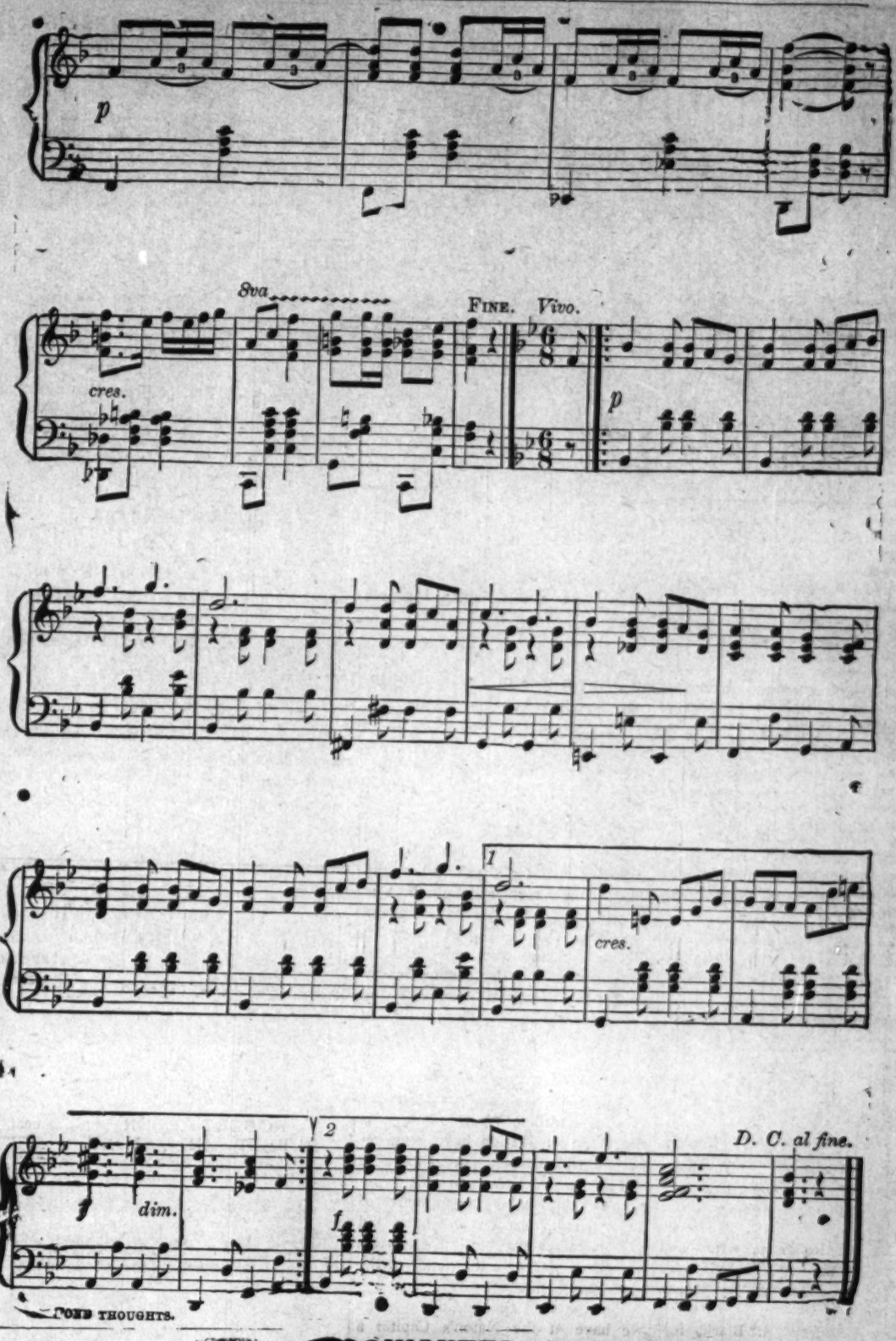
The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

Purchase your ice from the Columbia Ice Company wagons. It is the best.

The President has nominated Captain R. P. Hobson as a member of the Ananias Club.

Thoughts.

E. W. Heinzman.

Kleinert's DRESS SHIELDS

Every pair of Kleinert's Dress Shields is warranted. When properly used, we will not only refund money paid for shields that are not perfect, but will hold ourselves responsible for any resulting damage to gown.

Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size.

Send for our Dress Shield Book. It is worth reading. Sent free on application.

I. B. KLEINERT RUBBER CO.
721-723-725-727 BROADWAY, NEW YORK.

DOUBLE COVERED

WASHABLE

ODORLESS NO RUBBER.

THE PICNIC LUNCH.

REALLY THE STAR FEATURE OF DAY'S OUTING.

Proper Arrangement and Packing of Food Necessary If One Would Have the Feast Tempting and Palatable.

Too much luggage spoils the picnic, and yet the little feast is the star feature of the day. How, then, to carry enough to eat, and at the same time have it look tempting?

There is a hamper made of lightweight wicker and yet strong enough to stand the wear of many outings in the woods.

A telescope shape is easy to handle and its size can be regulated to fit the contents so readily that the woman who thinks ahead and of the party's return is sure to choose this style instead of the square or oblong hamper made after the fashion of the English tea basket.

Straw cases for bottles, cups and glasses are superior in many ways to leather ones. The lighter covering may not wear so well as the others, but it looks much cooler. Hamper fittings can be bought separately and tucked away in a plain basket, and if well packed no danger of breakage need be feared.

Wooden plates are really much more picnicky than china. If sandwiches and cakes are placed on plates when the basket is being arranged and each one is wrapped first in a napkin wrung out in ice water, then in baker's or paraffine paper the food will be kept perfectly fresh, and it can be placed at once on the picnic table when the time for luncheon has arrived. Lettuce leaves that have been packed loosely in a linen bag thoroughly dampened with ice water will help to give the luncheon table a fresh, cool and inviting air and they can be used to garnish the plates of cold meats and salads. This is an excellent way to carry green salads, and if the dressing is made just before starting and carried in a bottle, or the ingredients packed so that the dressing can be mixed by the salad expert while the luncheon is being spread out, the salad will be fresh and crisp.

Tiny cones of salt and pepper, one packet for each member of the party, are easier to carry and much less trouble than to take along a set of shakers.

There are such perfect ways now of carrying hot or cold liquids and keeping them at their original temperature that few picnic parties bother with making tea or coffee at the grounds. A basket that is well packed with edibles which have been properly chilled before starting seldom gets warm and mussy if it is handled carefully and kept out of the sun. Plates and cups can be kept on the ice for a while before they are tucked away in the hamper and they will stay cold for some time.

Tinned and bottled foods are best taken in small lots so that they can be opened as needed and the empty boxes or bottles thrown away at once. Having a number of things in this way does away with passing the food from one end of the table or luncheon cloth to the other. Paper napkins are good enough for the average outdoor function of this kind. They should, however, be supplied in quantities so that they may be used for covering the plates, for wiping off dust and for cleaning the dishes after the meal is over.

Muskmelon Frappe.

Remove enough of the tops of small nutmeg melons so as to be able to take out the seeds and membrane, then scoop out as much of the soft pulp as can be removed. Cut the pulp into small pieces. Drain the juice from seeds and membrane and add it to one quart of whipped cream, sweetened. Put into freezer and turn until stiff. When ready to serve take the chilled shells, place the frappe cream in alternate layers with the melon pulp, having the frappe as last layer. Serve on small plates with cake.

Gateau of Cherries.

Dissolve two heaping tablespoonfuls of powdered gelatine in half a cup of boiling water. Put three heaping tablespoonfuls of sugar, one cupful of cold water, rind and strained juice of one lemon into a saucepan, boil for 20 minutes, strain, add a few drops of red coloring, one teaspoonful of vanilla extract, one pound of stoned cherries and gelatine. Mix well and pour into a wet mold. Turn out when set.

Breaded Pork Chops.

Make dressing same as for fowl, only season highly with apples, celery and onions. Take baking pan, put any drippings in bottom; heat; put in dressing, then lay pork chops on top of same and bake in oven. When chops are cooked on one side turn over. When done remove to a warm platter, garnish with parsley, add more drippings, thicken for gravy, and pour over all.

Delicious Salad.

Boil one cup red kidney beans in salted water until soft. Drain, add one cup English walnuts or peanuts, slightly broken, one cup chopped celery, and about six olives cut fine. Mix all together and serve on bed of lettuce with mayonnaise dressing.

W. B. Reduso CORSETS

The Perfect Corset for Large Women

It places over-developed women on the same basis as their slender sisters. It tapers off the bust, flattens the abdomen, and absolutely reduces the hips from 1 to 5 inches. Not a harness—not a cumbersome affair, no torturing straps, but the most scientific example of corsetry, boned in such a manner as to give the wearer absolute freedom of movement.

New W. B. Reduso No. 770. For large tall women. Made of white coutil. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 771. Is the same as No. 770, but is made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 772. For large short women. The same as No. 770, except that the bust is somewhat lower all around. Made of white coutil, hose supporters front and sides Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 773, is the same as No. 772, but is made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

Ask any dealer anywhere to show you the new W. B. "hip-subduing" models, which will produce the correct figure for prevailing modes, or any of our numerous styles which are made in such a variety as to guarantee perfect fit for every type of figure.

From $1.00 to $3.00 per pair.

WEINGARTEN BROS., Mfrs., 377-379 BROADWAY, NEW YORK

WANTED—A RIDER AGENT IN EACH TOWN and district to ride and exhibit a sample Latest Model "Ranger" bicycle furnished by us. Our agents everywhere are making money fast. *Write for full particulars and special offer at once.*

NO MONEY REQUIRED until you receive and approve of your bicycle. We ship to anyone, anywhere in the U. S. *without a cent deposit* in advance, *prepay freight*, and allow **TEN DAYS' FREE TRIAL** during which time you may ride the bicycle and put it to any test you wish. If you are then not perfectly satisfied or do not wish to keep the bicycle ship it back to us at our expense and *you will not be out one cent.*

FACTORY PRICES We furnish the highest grade bicycles it is possible to make at one small profit above actual factory cost. You save $10 to $25 middlemen's profits by buying direct of us and have the manufacturer's guarantee behind your bicycle. **DO NOT BUY** a bicycle or a pair of tires from *anyone* at *any price* until you receive our catalogues and learn our unheard of *factory prices* and *remarkable special offers* to rider agents.

YOU WILL BE ASTONISHED when you receive our beautiful catalogue and study our superb models at the *wonderfully low prices* we can make you this year. We sell the highest grade bicycles for less money than any other factory. We are satisfied with $1.00 profit above factory cost.

BICYCLE DEALERS, you can sell our bicycles under your own name plate at double our prices. Orders filled the day received.

SECOND HAND BICYCLES. We do not regularly handle second hand bicycles, but usually have a number on hand taken in trade by our Chicago retail stores. These we clear out promptly at prices ranging from $3 to $8 or $10. Descriptive bargain lists mailed free.

COASTER-BRAKES, single wheels, imported roller chains and pedals, parts, repairs and equipment of all kinds at *half the usual retail prices.*

$8.50 HEDGETHORN PUNCTURE-PROOF SELF-HEALING TIRES A SAMPLE PAIR TO INTRODUCE, ONLY $4.80

The regular retail price of these tires is $8.50 per pair, but to introduce we will sell you a sample pair for $4.80 (cash with order $4.55).

NO MORE TROUBLE FROM PUNCTURES

NAILS, Tacks or Glass will not let the air out. Sixty thousand pairs sold last year. Over two hundred thousand pairs now in use.

DESCRIPTION: Made in all sizes. It is lively and easy riding, very durable and lined inside with a special quality of rubber, which never becomes porous and which closes up small punctures without allowing the air to escape. We have hundreds of letters from satisfied customers stating that their tires have only been pumped up once or twice in a whole season. They weigh no more than an ordinary tire, the puncture resisting qualities being given by several layers of thin, specially prepared fabric on the tread. The regular price of these tires is $8.50 per pair, but for advertising purposes we are making a special factory price to the rider of only $4.80 per pair. All orders shipped same day letter is received. We ship C. O. D. on approval. You do not pay a cent until you have examined and found them strictly as represented.

Notice the thick rubber tread "A" and puncture strips "B" and "D," also rim strip "H" to prevent rim cutting. This tire will outlast any other make—SOFT, ELASTIC and EASY RIDING.

We will allow a cash discount of 5 per cent (thereby making the price $4.55 per pair) if you send **FULL CASH WITH ORDER** and enclose this advertisement. We will also send one nickel plated brass hand pump. Tires to be returned at OUR expense if for any reason they are not satisfactory on examination. We are perfectly reliable and money sent to us is as safe as in a bank. If you order a pair of these tires, you will find that they will ride easier, run faster, wear better, last longer and look finer than any tire you have ever used or seen at any price. We know that you will be so well pleased that when you want a bicycle you will give us your order. We want you to send us a trial order at once, hence this remarkable tire offer.

IF YOU NEED TIRES don't buy any kind at any price until you send for a pair of Hedgethorn Puncture-Proof tires on approval and trial at the special introductory price quoted above; or write for our big Tire and Sundry Catalogue which describes and quotes all makes and kinds of tires at about half the usual prices.

DO NOT WAIT but write us a postal today. **DO NOT THINK OF BUYING** a bicycle or a pair of tires from anyone until you know the new and wonderful offers we are making. It only costs a postal to learn everything. Write it **NOW.**

J. L. MEAD CYCLE COMPANY, CHICAGO, ILL.

Remove the dandruff if you want fine lustrous hair. Give your hair a chance to thrive by using

ED. PINAUD'S
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HAIR TONIC

Beautiful women in the world of fashion keep their hair healthy and beautiful by regular use of this peerless French preparation.

Try it for yourself—simply send us 10c. (to pay postage and packing) and we will send you enough for three applications—Write to-day.

Write for Free Pocket Mirror and Beauty Book

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ED. PINAUD BLDG. DEPT. M 13 FIFTH AV., NEW YORK

TEDDY'S HUNT TRIP

PERILS AND PLEASURES OF THE GAME QUEST IN EAST AFRICA.

Death from Fever, Poison and Animals, or Captivity in the Jungle Lurk, But in the End the Finest Hunting in the World.

Oyster Bay, N. Y.—President Roosevelt's hunting trip to East Africa which is planned for next year, will decrease the presidential savings some $20,000 to $2[illegible],000 at a low estimate, but, inasmuch as Mr. Roosevelt already has been offered more than ten times that amount for his story of the trip, to be written upon his return, it isn't worrying the family banker.

What is concerning all the Roosevelt family and the close friends of the president may be summed up as "things that might happen on that trip." It is no small matter, this 20,000 miles' journey to the wildest section of the world, where big game is as populous as it has come to be scarce in the "won west." It isn't so much the lions, elephants, and their associates that are being feared, although the element of danger they always present contains the essential zest of hunting with any true sportsman. But there are many other enemies of human life, which the president will have to encounter and subdue.

The journey to the east coast of Africa will be one of the most wonderful pilgrimages a man of the western world might take. The president will pass through seas and straits which alone could have washed away the tomes of history they have seen written. He will come into contact with customs and people by far the most interesting in the world, and finally, as a sort of guerdon for his wandering, the traveler will reach Zanzibar (a place which merits its name, Paradise).

It has been called the most interesting 15 square miles in the world, and

East Africa, Where the President Will Hunt.

appears to merit the description. In its scant area the flotsam and jetsam of the eastern world has gathered. It contains, shoulder to shoulder, in its heterogenous people and life, the elements of the finest culture, the deepest ignorance, morality, degeneracy, vice and virtue, more fantastically interwoven into the life of the place than anywhere else in all the world.

Here the president will get his supplies, guides, servants, porters and other blacks who will be his companions on the hunt. From Zanzibar he goes to the chief city of English East Africa and from there plunges into the vast, silent, disease-breeding jungle, where a white man goes with the assurance that death, multiform, pestilent and horrible, lurks in every thicket and stream and tree; a place where the chances of living are reduced to the ultimate natural minimum.

Preceded by his blacks, and followed by more of the same, bearing the rather imposing luggage of the expedition, and, in bad weather, the head of the expedition in a hammock, the president will enter a world vastly different from anything he has ever seen.

The president will not have proceeded far before rebellion will break out in his train. This kind, however, is more easily settled than miners' strikes, and all may be well.

Then he may be overtaken and captured by a native prince, who will require beads, wire, brass and the like to keep him from devoting his distinguished guest to glutting his appetite. Upon finding that his visitor is the late head of a great government, the chief will even become solicitous, send around a few buckets of stinking native beer, even some pellets of bhang, that the president may dream the dream of the hashish eater, and as a last mark of courtesy demand that the president marry a couple or more of his dusky belles. The diplomacy of Mr. Roosevelt will have to be relied upon in this extremity.

In the end, all these perils having been safely passed, Mr. Roosevelt will reach the happiest hunting grounds in all the world, where he may shoot lions, hippopotami, specimens of the buffalo, rhinoceros, bok, etc., till his ammunition runs out or something happens.

Annual Annouucement

E. VOIGT

MANUFACTURING JEWELER

725 7th Street, Northwest

BETWEEN G & H

Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each individual piece has been carefully selected and we feel satisfied thata visit from you will bear us out that we have as fine a selection as can be found anywhere. Why not give us a call tomorrow? Any article that you may select will be laid aside and deliveredwhen wanted. Experienced clerks. Polite attention.

WATCHES

We mention here but a few of our specials.

Gnetlemen's 20-year Gold Filled American Stem Winders and Setters, $10.

Ladies' 20-year Gold Filled Stem Winders and Setters, $10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as $35.

Children's Solid Silver Watches with Pin Attachment, $2.50; regular price, $4.50.

Ladies' Solid Gold Watches, Open Face, $8.00.

Boys' Solid Silver Watches, $5.00 up.

DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE'NT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for fine stones.

Ladies' Diamond Rings, $5.00 to $150.

Ladies' Diamond Brooches, $5.50 to $1,000

Diamond Earrings, $15.00 to $500.00.

Diamond Scarf Pins, $7.00 up.

Diamond Cuff Buttons, $7.00 up.

Diamond Studs, $10.00 up.

We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at $30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

ESTABLISHED 1873
TELEPHONE NORTH 1595

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UNDERTAKER, EMBALMER AND FUNERAL DIRECTOR

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ALL WORK FIRST CLASS. TERMS MODERATE.

[illegible] 7TH ST., S. W.

BERRIES ARE RIPE

SOME GOOD METHODS OF PRESERVING AND SERVING.

Blackberry Froth as a Luncheon Dainty—Recipes for Wine and Cordial—Serve Jelly with Whipped Cream.

Blackberry Froth.—Whites of four eggs, one cupful of blackberry juice, two cupfuls of boiling water, one cupful of cold water, one-half box of gelatine, one cupful of sugar. Soak the gelatine in the cold water for one hour, stir the sugar into it and pour the boiling water over them. When they are dissolved add the blackberry juice, strain and set on the ice until the jelly is nearly firm. Beat the whites of the eggs stiff and whip into the jelly a little at a time. Turn into a mold wet with cold water and let it stand until firm. Serve with cream.

Blackberry Wine.—Fill a stone jar with ripe berries and cover with water. Tie a cloth over the jar and let stand for four days to ferment; then mash the berries and strain through a cloth. Add three pounds of brown sugar to every gallon of juice; cover and skim them every morning until clear of fermentation; pour this off carefully from the sediment into a demijohn, cork and set in a cool place. This will be ready to use in two months.

Blackberry Cordial. — Add two pounds of loaf sugar to one gallon of blackberry juice, a tablespoonful each of ground cloves and allspice, two nutmegs grated and a teaspoonful of ground cinnamon. Boil slowly for about 30 minutes, remove from fire and let cool; add a pint of good French brandy, then bottle.

Blackberry Jelly.—Take one quart of berry juice and when it comes to a boil add to it a half box of soaked gelatine, one cupful of sugar and stir over the fire until gelatine dissolves. This will take only a few minutes. Strain into a mold and set away until hardened. Serve this with whipped cream.

Blackberries Preserved.—Do not use fruit that is too ripe, weigh and put into glass jars, filling each one two-thirds full. Put one pound of sugar in a saucepan and one cupful of water to every two pounds of fruit, and let it come slowly to a boil. Pour this syrup hot into the jars over the berries, filling them to the brim. Place the jars in a boiler containing cold water and let the water come to a boil, and when the fruit is scalding hot take out the jars and cover them airtight.

Blackberry Pudding.—Take two cupfuls of stale bread crumbs soaked in two cupfuls of milk, a little salt and three eggs beaten well. Take one and one-half cupfuls of sifted flour and stir into it half a teaspoonful of baking powder; add one and one-half pints of blackberries. Put into a buttered pudding dish and steam for two hours. Serve with a rich sauce.

W. Sidney Pittman Architect

RENDERING IN MONOTONE, WATER COLOR AND PEN & INK

PATENT DRAWINGS DRAFTING, DETAILING, TRACING BLUE PRINTING

STEEL CONSTRUCTION A SPECIALTY.

Phone: Main 6059—M. Office 494 Louisiana Ave., N.W

To Keep Away Bugs.

Make frames 12 inches square and four inches deep from any pieces of board at hand, or get a box from the grocer and split it up for the purpose. Set a frame over each hill of cucumbers or melons, and cover with a piece of glass. Amateur photographers who have spoiled negatives on hand can clean them in hot water and use them for this purpose by tacking a couple of cross sticks over the top of the frame to serve as rests for the small glasses. This protects your vines while the first leaves are forming, which is the time to look out for bugs. The glass, of course, must be removed to let in air and moisture at the proper times. By this method one can start much earlier than usual and be sure of protection from frost as well as bugs.

To Remove Blue of Furniture.

Many housewives have been annoyed by the cloudy, blue-gray look which so often appears on mahogany pianos and other pieces of highly polished furniture. For removing such an appearance one woman has very successfully used a solution composed of a tablespoonful of vinegar in a quart of clear water. This applied with a cheesecloth rag, first saturated and then wrung out as dry as possible. The furniture is rubbed very lightly with this and is then polished just as lightly with a dry piece of cheesecloth. If the first application is not successful it may be tried again in a week.

To Keep Lettuce Fresh.

By following the method given below you can always have crisp, fresh lettuce and rarely lose a leaf. As soon as it comes from the grocery plunge it into cold water. The pan must be large and deep enough to cover it entirely and give it room to swell. After about six hours wash it off under cold water; wrap it lightly in a damp towel, put it into a fruit basket—I use a grape basket without top or handle—and set it on the shelf of the refrigerator. It will keep for three or four days and be ready for use at once.—Chicago Tribune.

Breakfast Dish.

Take cold roast veal, left from supper, chop fine with one onion; add two tablespoons of cold oatmeal, salt and pepper to taste, roll into little cakes, dip in eggs and cracker crumbs and fry in butter and lard. Serve with gravy.

BUY THE NEW HOME SEWING MACHINE

Before You Purchase Any Other Write THE NEW HOME SEWING MACHINE COMPANY ORANGE, MASS.

Many Sewing Machines are made to sell regardless of quality, but the "New Home" is made to wear. Our guaranty never runs out.

We make Sewing Machines to suit all conditions of the trade. The "New Home" stands at the head of all High-grade family sewing machines

Sold by authorized dealers only.

FOR SALE BY

THE BEE AND McCALL'S GREAT FASHION MAGAZINE

for one year for $2.00.

COUPON.

Editor Bee:—

Find enclosed two dollars. Send to my address below The Bee and McCall's Fashion Magazine for one year.

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J. H. DABNEY

FUNERAL DIRECTOR.

Hiring, Livery and Sale Stable.

Carriages hired for funerals, parties, balls, receptions, etc.

Horses and carriages kept in first-class style. Satisfaction guaranteed. Business at 1132 Third street northwest. Main office branch at 222 More street, Alexandria, Va.

Telephone for Office, Main 1727.

Telephone call for Stable, Main 1428-5.

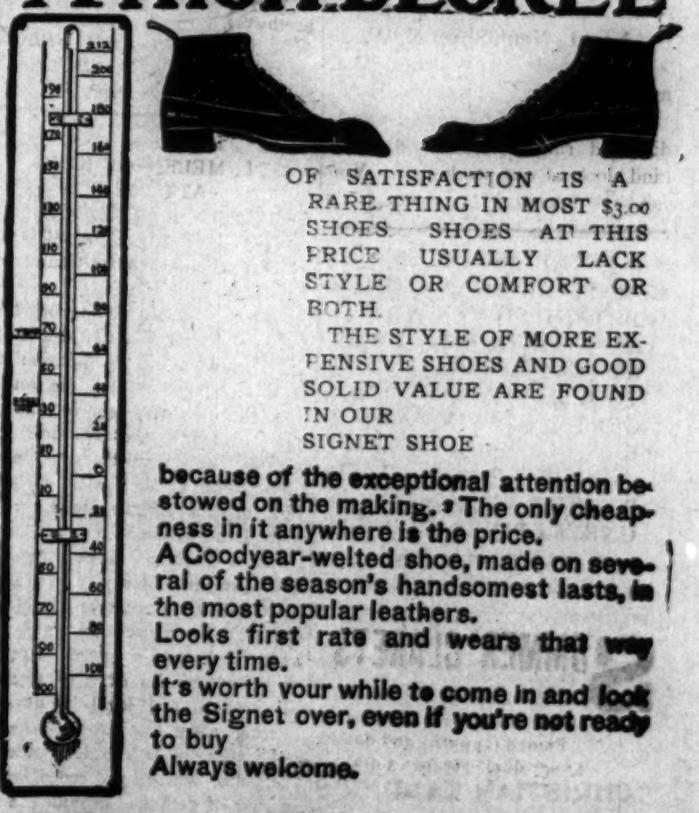
OUR STABLES IN FREEMAN'S ALLEY.

Where I can accommodate 50 Horses.

Call and inspect our new and modern stable.

J. H. DABNEY, Prop., 1132 Third Street N. W.

A HIGH DEGREE



OF SATISFACTION IS A RARE THING IN MOST $3.00 SHOES. SHOES AT THIS PRICE USUALLY LACK STYLE OR COMFORT OR BOTH.

THE STYLE OF MORE EXPENSIVE SHOES AND GOOD SOLID VALUE ARE FOUND IN OUR SIGNET SHOE

because of the exceptional attention bestowed on the making. The only cheapness in it anywhere is the price.

A Goodyear-welted shoe, made on several of the season's handsomest lasts, in the most popular leathers.

Looks first rate and wears that way every time.

It's worth your while to come in and look the Signet over, even if you're not ready to buy

Always welcome.

Wm. Moreland, 491 Penna Ave

HOLTMAN'S OLD STAND. SIGN OF THE BIG BOOT

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HOWARD UNIVERSITY

School of Medicine

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PRESIDENT

Robert Reyburn, M.D., Dean. W. C. McNeill, M.D. Secretary.

The Forty-first Annual Session will begin October 1, 1908, and continue eight months.

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LEGAL NOTICE.
L. MELENDEZ KING, ATTORNEY.
SUPREME COURT OF THE DISTRICT OF COLUMBIA.
Holding Probate Court.
No. 14994.
In re Estate of Robert E. Walker, deceased.

The object of the petition filed in this cause is to sell the real estate owned by decedent for the payment of debts, the petition being filed by the administrator. On motion of the administrator, it is this 18th day of August, 1908, ordered that Eva Parham, Cora Parham, Amanda Parham, Oakley Parham, and Amelia Hardy, non-resident heirs-at-law and next of kin of Robert E. Walker, deceased, cause their appearances to be entered herein on or before the fortieth day, exclusive of Sundays and legal holidays, occurring after the date of the first publication of this order; otherwise the cause will be proceeded with as in case of default. Provided, a copy of this order is published at least once a week for three successive weeks in the "Washington Law Reporter" and the "Washington Bee."

Job Barnard,
A True Copy. Justice.
Wills.
Attest: James Tanner, Register of

LEGAL NOTICES.

W. C. MARTIN, ATTORNEY.
Supreme Court of the District of Columbia.
Holding Probate Court.
No. 15353. Administration Docket
Estate of Emily Haines, alias Haynes, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration, with a copy of the will thereto annexed, on said estate, by Martha Gant, it is ordered this 16th day of July, A.D. 1908, that Henry Jackson, Robert Jackson and James Jackson, and all others concerned, apear in said Court on Tuesday, the 18th day of August, A.D. 1908, to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and "The Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than 30 days before said return day.

Wright, Jsutice.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

JAMES F. BUNDY, ATTORNEY.
Supreme Court of the District of Columbia.
Holding Probate Court.
No. 15363. Administration Docket 38
Estate of Susan Reed, Deceased.

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration (with the said will annexed) on said estate, to issue to Walker J. Robinson by Georgia Bland Braxton (a niece of said deceased), it is ordered this third day of August A. D. 1908, that Rebecca Burr and Lucy Harding and all others concerned, appear in said Court on Friday, the 11th day of September, A.D. 1908, at 10 o'clock a.m., to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and the "Washington Bee" once in each of three successive weeks before the return day herein mentioned — the first publication to be not less than thirty days before said return day.

Job Barnard, Justice.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
James F. Bundy, Attorney.

THOMAS WALKER, ATTORNEY
Supreme Court of the District of Columbia,
Holding Probate Court.
No. 15253. Administration.
This is to give notice:

That the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of George Grice, late of the Districtc of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 6th day of August, A. D. 1909; othrwise they may by law be excluded from all benefit of said estate.

Given under my hand this 6th day of August, 1908.

Thomas Walker,
506 Fifth Street Northwest.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Thomas Walker, Attorney.

THOMAS WALKER, ATTORNEY.
Supreme Court of the District of Columbia.
Holding Probate Court.
No. 15291. Administration.

This is to give notice, that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Coumbia letters of adminstration, c.t.a., on the estate of Rebecca S. Nichols, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 14th day of August, A.D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under by hand this 14th day of August, 1908.

Thomas Walekr,
506 Fifth Street Northwest.
Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.
Thomas Walker, Attorney.

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